

Sarpsborg
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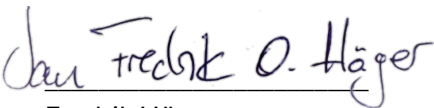
Carbon Centric - Quality and Food Safety Policy

Carbon Centric is steadfast in its commitment to producing food-safe liquid carbon dioxide (CO₂) that meets the highest standards of quality and safety. As part of this commitment, we are certifying our company and first production facility under FSSC 22000, an internationally recognized standard built upon ISO 22000, to establish and maintain world-class food safety practices.

We uphold rigorous standards of transparency, sustainability, and safety, extending these expectations to our suppliers through a comprehensive Supplier Code of Conduct. This ensures our partners align with our values and adhere to responsible, open, and ethical business practices.

At Carbon Centric, food safety is a collective responsibility. Every employee is equipped with training to understand and implement the standards required to uphold the food safety and quality of our products. We are dedicated to continuously improving our processes, including quality and food safety systems to ensure consistent delivery of safe and reliable products.

We actively communicate our food safety policies and commitments both internally and externally, engaging with all relevant stakeholders, including customers and suppliers. By fostering this collaborative approach, we aim to set a benchmark for excellence in food safety and quality within the carbon capture industry.



Fredrik Häger
CEO