• REPSOL'S COMMITMENT TO FOOD SAFETY IN THE CHEMICALS COMPANY

The Repsol Chemicals company prioritises safety above all else and sees it as a key factor in developing its strategy and day-to-day operations.

This commitment extends to the concept of Food Safety, guaranteeing the quality and safety of our products for use in foods.

This also applies to monopropylene glycol USP (MPG-USP) for use in the cosmetic and pharmaceutical industries.

We are committed to:

- Developing our products and services in line with our customers' needs, making
 food safety a key objective of all tests and processes, including the development of new
 products and the improvement of existing ones.
- Making sure that our products are safe for the end consumer and comply with food safety legislation and regulatory, as well as maintaining clear and transparent communication with our customers, suppliers, and anyone involved in or impacted by food safety.
- Guaranteeing the separation of duties, with the S&E area being responsible for monitoring and supervising the Food Safety System.
- Guaranteeing the food safety of polyolefins through the implementation of a Food Safety Management System based on the ISO 22000 international standard, the ISO / TS 22002-4 manufacturing prerequisite programs and food safety scheme certification FSSC 22000.
- For the USP / EP Monopropylene Glycol (MPG USP / EP) guaranteeing customer requirements, such as the GMP + reference for animal feed, Halal referential for products for use in Muslim culture and Kosher referential for products for use in Jewish culture, the ISO 22000 international standard, the ISO / TS 22002-1 manufacturing prerequisite programs and food safety scheme certification FSSC 22000.

FOOD SAFETY RESPONSIBILITIES IN THE DIVISION

The management of the ED Chemicals develops and implements these Food Safety Principles, in accordance with Repsol's Safety and Environment policy. Furthermore, it adopts the necessary measures to ensure that the Food Safety Principles are understood, implemented, and updated.

The corresponding divisions of the ED Chemicals are responsible for:

- Stimulating collaborative relationships with our suppliers and customers to ensure that the Food Safety Systems are coherent and beneficial for everyone.
- Establishing and periodically revising the Food Safety objectives to ensure that we comply with the Principles aimed at strengthening and improving the System.

- Implementing continuous improvements in our processes, products, and services.
- **Implementing and creating adequate conditions in all work areas** to comply with and improve the Food Safety System, running permanent information and training programs and developing participatory styles of working and leadership.
- Placing special emphasis on preventing problems and applying GMP (Good Manufacturing Practice), which assures the quality and safety of the products that we manufacture.
- Defining responsibilities and establishing and providing the resources that are necessary for all of the above, ensuring that the necessary financial, human, and material resources are available to ensure compliance with the Food Safety System.