

QUALITY POLICY AND FOOD SAFETY

JUNCA GELATINES S.L, dedicates all its efforts to the production of gelatine and hydrolysates. We offer tailor made products with the highest quality standards verified by internal and external laboratories. From our point of view, understanding and acting efficiently in response to customer demands is the key to our daily work.

The general management of JUNCA GELATINES S.L. has the commitment to provide all the necessary resources to achieve the proposed objectives and therefore to maintain a system of continuous improvement. Also it takes care to have a good internal and external communication, betting on the use of the new technologies.

In addition to contemplating each and every one of the productive processes to obtain a good final quality of the product, both technological and functional, we also consider, as fundamental members of the quality and food safety of a product, the legal factors, environmental and social.

In this sense, JUNCA GELATINES S.L. applies all possible actions to guarantee the implantation of a productive system capable of meeting the demands of the market with the maximum agility and speed to reach our customers at the level of quality and safety of the our references, ensuring in addition, the environmental sustainability and the respect to the people.

The company is committed with continuous improvement of the Quality Management and Food Safety System and to assure the competence relating the Food safety.

In recent years, the company has undertaken a new path to achieve the highest quality certifications and therefore be able to serve the market, according the highest requirements.



JUNCA GELATINES, S.L. CIF: ES B 17726811
Blanquers, 84-106-17820 Banyoles · SPAIN
Tel. +34 972 570 408 · Fax. +34 972 573 354

SIGNATURE: Ferran Junca Riuro

DATE: 17/9/21

www.gelatinesjunca.com
junca@gelatinesjunca.com