

Walmart Centroamerica requires that all imported refrigerated and frozen foods comply with the next basic quality and safety requirements:

- Must comply with the technical parameters established in its technical sheet.
- The packaging must be in optimum conditions, free of dirt, leaks, perforations, breaks, with untampered security seals, without deformations, etc.
- If it comes labeled, this must:
  - Be in good condition and be legible, clear, and indelible. Do not mislead.
  - Declare batch and expiration date.
- The supplier must ensure that the product at the time of its arrival in CD/plant complies with the "Shelf-Life Table". Appendix 1.
- It must be free of living or dead pests, or without evidence of pest damage.
- For direct imports, the pallets on which the product is shipped (100%) must be made of wood, be fumigated, and have a quarantine seal; in good condition (not rebuilt, no broken slats, no exposed nails, or splinters).
- The assembly of the pallet must match the number of boxes per bed and the number of beds per pallet established in the product technical data sheet, in attempt to maintain the physical integrity of the merchandise and a uniform load distribution in the container.
- The stowage of the product inside the container for the transport process must match the specification in the technical data sheet, guaranteeing the physical integrity of the product and allowing the uniform loading of the container, thus favoring the correct flow of cold air.

The following general indications must be accomplished before loading the container:

- The product must have a temperature equal to or less than the temperature at which the container or transport unit is set.
- Validate that the container complies with the established in "IR03 Quality and Safety Requirement for food import containers V1". Appendix 2.
- Before loading the container, it must be validated that its internal temperature has already reached the set temperature. As long as it does not reach that temperature, it should not be loaded.
- It must have 2 authorized sensors and in accordance with the "Requirement of sensors for refrigerated and frozen foods imports". Appendix 3.

Implement the following loading recommendations:

- Do it in a temperature-controlled dock.
- Take the product directly from its storage chamber to the interior of the container, thus avoiding temperature deviation to a minimum.
- Do not keep product awaiting loading in the dock for longer than the tolerance established in the technical data sheet; if there is no established tolerance (time-

temperature) the loading process must be fast so that it does not exceed the recommended handling temperature for a maximum of 1 continuous hour.

- Open the container just at the moment of start the loading and close it immediately after it is finished.
- Do not exceed the maximum loading height (marked with a colored line at the top of the container walls).
- The recommended spacing between pallets should be between 15 - 20 cm to ensure adequate airflow.
- There should not be a difference in height between pallets.
- The spaces for air circulation on the floor and walls must not be obstructed.
- Stretch-film on pallet not in excess.
- If the pallets do not occupy the entire space of the container, all the products must be placed at the bottom with a bulkhead.

This letter supersedes and replaces any prior specifications, agreements, representations, or understandings, whether written, oral or implied, between you and Walmart regarding this subject matter. Your cooperation is very appreciated.

Thank you,

**Walmart Quality and Safety Team**

**APPENDIX**

Appendix 1: Shelf-Life Table.

SHELF-LIFE TABLE		
FOOD SAFETY 2022		
CATEGORIES	DETAIL	WALMART FACILITIES CAM
		Minimum days for RECEIVING
PERISHABLES / FROZEN	All frozen products	45 days
PERISHABLES / REFRIGERATED	Juices	45 days
	Butter and Margarine	
	Aged cheeses	
	Fresh cheeses	30 days
	Other refrigerated products (includes sausages, hummus, dips, etc.)	