

Scheda Tecnica di Prodotto / Technical Product Specification / Fiche technique de produit 1000012364 BOLOGNESE
6X400G EU CROSS

Trade Unit Info

<i>TU Code</i>	<i>TU Description</i>	<i>Best Before (days)</i>	<i>Case Barcode</i>	<i>Case Width (mm)</i>	<i>Case Length (mm)</i>	<i>Case Height (mm)</i>	<i>Gross Weight (kg)</i>	<i>Net Weight (Kg)</i>
1000012364	BOLOGNESE 6X400G EU CROSS	630	08076809035460	235.0	157.0	137.0	3.72	2.4

Consumer Unit Info

<i>CU Code</i>	<i>CU Description</i>	<i>CU Quantity per TU</i>	<i>Ean Code</i>	<i>Width (mm)</i>	<i>Length (mm)</i>	<i>Height (mm)</i>	<i>Gross Weight (g)</i>	<i>Net Weight (g)</i>
00000000025949	BOLOGNESE 400G EU CROSS	6.0	8076809513661	76.0	76.0	136.0	614.46	400.0

2029004744 RAGU ALLA BOLOGNESE - VFM 2014 -
Formula Technical Specification - Rev T - Issued
Issued Date: Aug 29, 2024 9:14:47 AM

Caratteristiche chimiche / Chemical Characteristics / Chemische Merkmale / Caractéristiques chimiques

<i>Name</i>	<i>Max</i>	<i>UOM</i>
Dry Matter	20.0	%

The methods of analysis are available on request

Caratteristiche microbiologiche / Microbiological Characteristics / Mikrobiologische Merkmale / Caractéristiques

English	In case of dry semolina pasta/ dry egg pasta/ dry filled pasta: the product is dry and its low moisture level guarantees the absence of microbial growth.
	In case of sauces/ pesto/ shelf stable ready-meals: production technology and pack integrity ensure the absence of microbial growth.
	In case of bakery products: the low moisture content in dry products, and the low grade of water activity and our baking conditions for medium moisture products ensure the absence of any risk for consumer health.
	Frozen products: the correct management of the cold chain ensures microbiological stability.

Italian	Nel caso di pasta secca di semola / pasta all'uovo / pasta secca ripiena: questo prodotto è essiccato fino a valori di umidità che assicurano l'assenza di crescita microbica.
	Nel caso di sughi/ pesti/ shelf-stable e piatti pronti: la tecnologia di produzione e l'integrità della confezione assicurano l'assenza di crescita microbica.
	In caso di prodotti da forno: il basso contenuto di umidità nei prodotti secchi, i bassi valori di attività dell'acqua e le condizioni di cottura nei prodotti ad umidità intermedia assicurano l'assenza di rischi per la salute del consumatore.
	Prodotti surgelati: la corretta gestione della catena del freddo assicura la stabilità microbiologica.
Deutsch	Im Falle trockener Pasta, Voll-Ei Pasta und gefüllter, trockener Pasta: diese Produkte sind auf einen so niedrigen Feuchtigkeitsgehalt getrocknet, dass die Abwesenheit mikrobiellen Wachstums somit garantiert werden kann.
	Im Falle von Saucen, Pesti und Fertiggerichten: Produktionstechnologie und intakte Verpackung bürgen für die Abwesenheit mikrobiellen Wachstums.
	Im Falle von Bäckereiprodukten: der geringe Feuchtigkeitsgehalt der Bäckereiprodukte sowie der geringe Wert der Wasseraktivität und die Bedingungen im Backvorgang bei den Produkten mit mittlerem Feuchtigkeitsgehalt sorgen für den Schutz des Verbrauchers.
	Tiefgekühlte Produkte: Die Integrität der Kühlkette bürgt für die mikrobielle Stabilität der Produkte.
Français	Pâtes sèches/pâtes aux oeufs/pâtes sèches farcies : ces produits sont séchés jusqu'à l'obtention de valeurs d'humidité qui assurent l'absence de croissance microbologique.
	Sauces / pesto / plats préparés à longue conservation : la technologie utilisée et l'étanchéité de l'emballage assurent l'absence de croissance microbologique.
	Produits de boulangerie (produits secs) : la faible teneur d'humidité assure l'absence de croissance microbologique. Produits de boulangerie (produits à humidité moyenne) : la faible activité de l'eau dans les produits et les conditions de cuisson assurent l'absence de croissance microbologique.
	Produits surgelés: le respect de la chaîne du froid assure la stabilité microbiologique.

Modalità di conservazione del prodotto / Product storage condition / Conditions de conservation / Lagerungsbedingungen

Per i prodotti conservati a temperatura ambiente / ambient products / produits conservés à température ambiante / Produkte zur Lagerung bei Raumtemperatur :

Conservare in luogo fresco e asciutto / Store in a cool and dry place / Conserver dans un endroit sec et frais / Kühl und trocken lagern

Per i sughi: dopo l'apertura conservare in frigorifero per non più di 5 giorni / For sauces: once opened keep refrigerated and use within 5 days / Pour les sauces et pesto: après ouverture, conserver au réfrigérateur et consommer dans les 5 jours / Für Saucen: nach dem Öffnen im Kühlschrank lagern und innerhalb von 5 Tagen verbrauchen.

Per i prodotti surgelati / frozen products / produits surgelés / Gefriergut:

Conservare a -18°C. Una volta scongelato il prodotto non deve essere ricongelato. Una volta scongelato il prodotto deve essere conservato tra 0° e 4°C in confezione integra e consumato entro le 24 ore (lasagne e cannelloni entro 96 ore) / Keep frozen at -18°C. If defrosted do not refreeze. Once defrosted the product must be kept between 0°C and 4°C in its pack - consume within 24 hours (lasagna and cannelloni within 96 hours) / Conserver au froid à -18°C après décongélation, le produit ne doit pas être recongelé. Après décongélation, le produit doit être conservé entre 0 et 4°C, dans son emballage d'origine, et consommé dans les 24 h (pour les lasagnes et les cannelloni, à consommer dans les 96h suivant la décongélation dans l'emballage fermé) / Lagerung bei -18°C. Nach dem Auftauen nicht erneut einfrieren. Einmal aufgetaut, das Produkt bei 0°C bis 4°C in Originalverpackung lagern und innerhalb von 24 Stunden verbrauchen (Lasagne und Cannelloni innerhalb von 96 Stunden).

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Portuguese

PT - MOLHO DE TOMATE COM CARNE BOVINA E SUÍNA. Ingredientes: Polpa de tomate 22,6%, água, concentrado de tomate 15,5%, cebola, carne bovina 8%, carne suína 8%, cenoura 6,5%, **aipo**, óleo de girassol, açúcar, sal, amido de milho, tomilho 0,3%, folhas de louro, pimenta preta. Após aberto, manter refrigerado e consumir em até 5 dias.

PT - MOLHO DE TOMATE COM CARNE BOVINA E SUÍNA. Ingredientes: Polpa de tomate 22,6%, água, concentrado de tomate 15,5%, cebola, carne bovina 8%, carne suína 8%, cenoura 6,5%, **aipo**, óleo de girassol, açúcar, sal, amido de milho, tomilho 0,3%, folhas de louro, pimenta preta. Após aberto, manter refrigerado e consumir em até 5 dias.

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: English

GB-MT-HK - TOMATO SAUCE WITH BEEF AND PORK. Ingredients: tomato pulp 22.6%, water, tomato concentrate 15.5%, onion, beef meat 8%, pork meat 8%, carrots 6.5%, **celery**, sunflower oil, sugar, salt, corn starch, thyme 0.3%, bay leaves, black pepper. Once opened, keep refrigerated and consume within 5 days. Best before: see cap. GB: Imported by Euro Food Brands , Kimbell Mews, Boughton, NN2 8XB, UK. For UK & Ireland: to contact Barilla: www.barilla.co.uk.

GB-MT-HK - TOMATO SAUCE WITH BEEF AND PORK. Ingredients: tomato pulp 22.6%, water, tomato concentrate 15.5%, onion, beef meat 8%, pork meat 8%, carrots 6.5%, **celery**, sunflower oil, sugar, salt, corn starch, thyme 0.3%, bay leaves, black pepper. Once opened, keep refrigerated and consume within 5 days. Best before: see cap. GB: Imported by Euro Food Brands , Kimbell Mews, Boughton, NN2 8XB, UK. For UK & Ireland: to contact Barilla: www.barilla.co.uk. Imported by: Sims Trading Company Ltd, 7/F, DCH Building, 20 Kai Cheung Road, Kowloon Bay, Hong Kong.

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Danish

DK - TOMATSAUCE MED OKSEKØD, SVINEKØD. Ingredienser: hakkede tomater 22,6%, vand, tomatkonsentrat 15,5%, løg, oksekød 8%, svinekød 8%, gulerod 6,5%, **selleri**, solsikkeolie, sukker, salt, majsstivelse, timian 0,3%, laurbærblad, sort peber. Når den er åbnet, opbevares den på køl og indtages inden for 5 dage. Forbrugerkontakt: Conaxess Trade Denmark A/S, DK- 2650 Hvidovre. www.barilla.dk

DK - TOMATSAUCE MED OKSEKØD, SVINEKØD. Ingredienser: hakkede tomater 22,6%, vand, tomatkonsentrat 15,5%, løg, oksekød 8%, svinekød 8%, gulerod 6,5%, **selleri**, solsikkeolie, sukker, salt, majsstivelse, timian 0,3%, laurbærblad, sort peber. Når den er åbnet, opbevares den på køl og indtages inden for 5 dage. Forbrugerkontakt: Conaxess Trade Denmark A/S, DK- 2650 Hvidovre. www.barilla.dk

Copy dell'intestazione ingredienti / Ingredients Header Copy

NO - TOMATSAUS MED OKSEKJØTT OG SVINEKJØTT. Ingredienser: hakkede tomater 22,6%, vann, tomatkonsentrat 15,5%, løk, oksekjøtt 8%, svinekjøtt 8%, gulrot 6,5%, **selleri**, solsikkeolje, sukker, salt, maisstivelse, timian 0,3%, laurbærblad, svart pepper. Åpnet glass er holdbart 5 dager i kjøleskap. Forbrukerkontakt: Barilla Norge AS NO-2326 Hamar, www.barilla.no

Printing Date: Sep 2, 2024 8:09:39 PM

Language: Norwegian

**NO - TOMATSAUS MED OKSEKJØTT
OG SVINEKJØTT.** Ingredienser: hakkede tomater 22,6%, vann, tomatkonsentrat 15,5%, løk, oksekjøtt 8%, svinekjøtt 8%, gulrot 6,5%, **selleri**, solsikkeolje, sukker, salt, maisstivelse, timian 0,3%, laurbærblad, svart pepper. Åpnet glass er holdbart 5 dager i kjøleskap. Forbrukerkontakt: Barilla Norge AS NO-2326 Hamar, www.barilla.no

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: Swedish

SE - TOMATSÅS MED NÖTKÖTT, FLÄSKKÖTT. Ingredienser: krossade 22,6%, vatten, tomatkoncentrat 15,5%, lök, nötkött 8%, fläskkött 8%, morot 6,5%, **selleri**, solrosolja, socker, salt, majsstärkelse, timjan 0,3%, lagerblad, svartpeppar. Öppnad förpackning förvaras i kylskåp och konsumeras inom 5 dagar. Konsumentkontakt: Barilla Sverige AB SE-682 82 Filipstad SE 020-75 80 81, www.barilla.se

SE - TOMATSÅS MED NÖTKÖTT, FLÄSKKÖTT.

Ingredienser: krossade 22,6%, vatten, tomatkoncentrat 15,5%, lök, nötkött 8%, fläskkött 8%, morot 6,5%, **selleri**, solrosolja, socker, salt, majsstärkelse, timjan 0,3%, lagerblad, svartpeppar. Öppnad förpackning förvaras i kylskåp och konsumeras inom 5 dagar. Konsumentkontakt: Barilla Sverige AB SE-682 82 Filipstad SE 020-75 80 81, www.barilla.se

Copy dell'intestazione ingredienti / Ingredients Header Copy

Language: English HKG

GB-MT-HK - TOMATO SAUCE WITH BEEF AND PORK. Ingredients: tomato pulp 22.6%, water, tomato concentrate 15.5%, onion, beef meat 8%, pork meat 8%, carrots 6.5%, **celery**, sunflower oil, sugar, salt, corn starch, thyme 0.3%, bay leaves, black pepper. Once opened, keep refrigerated and consume within 5 days. Best before: see cap. Imported by: Sims Trading Company Ltd, 7/F, DCH Building, 20 Kai Cheung Road, Kowloon Bay, Hong Kong.

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Copy delle informazioni nutrizionali / Nutrition Facts Copy

Language: NT

See Image - only for EU

Nutrition declaration - Näringsvärde -	
Næringsinnhold - Næringsindhold -	
Valores Nutricionais Médios	g 100
.....	
Energy - Energi - Energi -	kJ 358
Energi - Energia	kcal 86
.....	
Fat - Fett - Fett - Fedt - Lípidos	g 4,2
.....	
of which: saturates - varav: mättat fett -	
hvorav: mettede fettsyrer - heraf:	
mættede fedtsyrer - dos quais: saturados	g 1,0
.....	
Carbohydrate - Kolhydrat - Karbohydrater -	
Kulhydrat - Hidratos de carbono	g 6,5
.....	
of which: sugars - varav: sockerarter -	
hvorav: sukkerarter - heraf: sukkerarter -	
dos quais: açúcares	g 5,0
.....	
Fibre - Fiber - Kostfiber - Kostfibre - Fibra	g 2,0
.....	
Protein - Protein - Protein -	
Protein - Proteínas	g 4,5
.....	
Salt - Salt - Salt - Salt - Sal	g 1,0

Copy delle informazioni nutrizionali / Nutrition Facts Copy

Language: NT1

see image - only for **Hong Kong**

Nutrition Information	
	Per 100g
Energy	82 kcal / 342 kJ
Protein	4.5 g
Total fat	4.2 g
- Saturated fat	1.0 g
- Trans fat	0 g
Carbohydrates	6.5 g
- Sugars	5.0 g
Dietary fibre	2.0 g
Sodium	400 mg
Valid for Hong Kong	

Elemento grafico / Graphic Element

3DL 1000012364 BOLOGNESE 6X400G EU CROSS

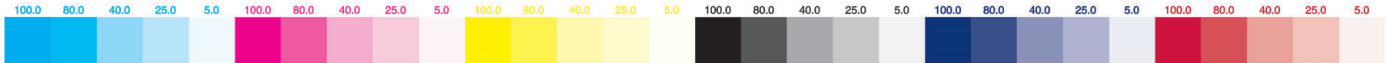


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Elemento grafico / Graphic Element

3DF 1000012364 SUGO BOLO 6X400G NORD-FIN-SPA-POR-BRA-UK





3030058167

Barilla G. e R. Fratelli
Società per Azioni
Via Mantova, 166
43122 Parma - Italy

400g e
380ml e

BEST BEFORE (D/M/Y) AND
PRODUCTION DATE: SEE CAP
此日期前最佳
(日/月/年)



BOLOGNESE

DAL 1877

Barilla®

100%
POMODORO
ITALIANO

RICETTA GUSTOSA • TASTY RECIPE

Nutrition declaration - Näringsvärde -**Næringsinnhold - Næringsindhold -****Valores Nutricionais Médios** g 100

Energy - Energi - Energi - kJ 358

Energy - Energia kcal 86

Fat - Fett - Fett - Fedt - Lípidos g 4.2

of which: saturates - varav: mättat fett -

hvorav: mättade fettsyror - heraf:

mættede fedtsyrer - dos quais: saturados g 1.0

Carbohydrate - Kolhydrat - Karbohydrater -

Kulhydrat - Hidratos de carbono g 6.5

of which: sugars - varav: sockerarter -

hvorav: sukkerarter - heraf: sukkerarter -

dos quais: açúcares g 5.0

Fibre - Fiber - Kostfiber - Kostfibre - Fibra g 2.0

Protein - Protein - Protein -

Protein - Proteínas g 4.5

Salt - Salt - Salt - Salt - Sal g 1.0

GLUTEN FREE • GLUTENFRI**GLUTENFRI • GLUTENFRI****ISENTO DE GLÚTEN****Nutrition Information**

Per 100g

Energy 82 kcal / 342 kJ

Protein 4.5 g

Total fat 4.2 g

- Saturated fat 1.0 g

- Trans fat 0 g

Carbohydrates 6.5 g

- Sugars 5.0 g

Dietary fibre 2.0 g

Sodium 400 mg

Valid for Hong Kong

GB-MT-HK - TOMATO SAUCE WITH BEEF AND PORK. Ingredients: tomato pulp

22.6%, water, tomato concentrate 15.5%, onion, beef meat 8%, pork meat 8%,

carrots 6.5%, **celery**, sunflower oil, sugar, salt, corn starch, thyme 0.3%, bay

leaves, black pepper. Once opened, keep refrigerated and consume within

5 days. Best before: see cap. GB: Imported by Euro Food Brands , Kimbell Mews,

Boughton, NN2 8XB, UK. For UK & Ireland: to contact Barilla: www.barilla.co.uk.

Imported by: Sims Trading Company Ltd, 7/F, DCH Building, 20 Kai Cheung Road,

Kowloon Bay, Hong Kong. **SE - TOMATSÅS MED NÖTKÖTT, FLÄSKKÖTT.**

Ingredienser: krossade 22,6%, vatten, tomatkoncentrat 15,5%, lök, nötkött 8%,

fläskkött 8%, morot 6,5%, **selleri**, solrosolja, socker, salt, majsstärkelse, timjan

0,3%, lagerblad, svartpeppar. Öppnad förpackning förvaras i kylskåp och

konsumeras inom 5 dagar. Konsumentkontakt: Barilla Sverige AB SE-682 82

Filipstad SE 020-75 80 81, www.barilla.se **NO - TOMATSAUS MED OKSEKJØTT****OG SVINEKJØTT.** Ingredienser: hakkede tomater 22,6%, vann, tomatkoncentrat15,5%, løk, oksekjøtt 8%, svinekjøtt 8%, gulrot 6,5%, **selleri**, solsikkeolje,

sukker, salt, maisstivelse, timian 0,3%, laurbærblad, svart pepper. Åpnet glass er holdbart 5 dager i kjøleskap.

Forbrukerkontakt: Barilla Norge AS NO-2326 Hamar, www.barilla.no **DK - TOMATSAUCE MED OKSEKØD,****SVINEKØD.** Ingredienser: hakkede tomater 22,6%, vand, tomatkoncentrat 15,5%, løg, oksekød 8%, svinekød 8%, gulerod 6,5%, **selleri**, solsikkeolie, sukker, salt, majsstivelse, timian 0,3%, laurbærblad, sort peber. Når den

er åbnet, opbevares den på køl og indtages inden for 5 dage. Forbrugerkontakt: Conaxess Trade Denmark A/S, DK-

2650 Hvidovre. www.barilla.dk **PT - MOLHO DE TOMATE COM CARNE BOVINA E SUÍNA.** Ingredientes: Polpa de

tomate 22,6%, água, concentrado de tomate 15,5%, cebola, carne bovina 8%, carne suína 8%, cenoura 6,5%, alipo,

óleo de girassol, açúcar, sal, amido de milho, tomilho 0,3%, folhas de louro,

pimenta preta. Após aberto, manter refrigerado e consumir em até 5 dias.

WWW.BARILLA.COM

012364_3030058167.ap Cyan Magenta Yellow Black PANTONE 3597 C PANTONE 200 C



TECHNICAL DEVELOPMENT UNIT

PACKAGING DESIGN & STANDARDS
GRAPHICAL PACKAGING

THIS COPY HAS BEEN CHECKED AND APPROVED FROM BARILLA

Data: 16/06/2023

Comunicazione allestimento impianti stampa (non valevole come conferma d'ordine imballi)
Repro material delivery communication (this is not a printing order)

A/To:

Buyer Packaging Material
Operations Meal Solution
Marketing – Trade Mktg
Vendor Assurance

Copackers Control
Central Planning Department
Qualità Assurance
R & D

Plants
Packaging Department
Production
Warehouse

NEW PM CODE RELATED ITEM	TYPE/DIMENSIONS RELATED PG	PRINTERS	PLANTS	COLOURS	CUTS / DESCRIPTION / MODIFICATION	
3030058164 ITEM 014735	ETICHETTA CON PATELLA LATO INCOLLAGGIO UNIFICATO Dis. 114333va 68 X 234 PG 3030045079	EUROSTAMPA LA PRENSA AUTAJON	RUBBIANO (PR)	6	Etichetta per Sugo BOLOGNESE RICHE da 400g New Visual Identity 2023	BARILLA SAUCES FRA - SPA
3030058167 ITEM 012364	ETICHETTA CON PATELLA LATO INCOLLAGGIO UNIFICATO Dis. 114333va 68 X 234 PG 3030045079	EUROSTAMPA LA PRENSA AUTAJON	RUBBIANO (PR)	6	Etichetta per Sugo RAGÙ BOLOGNESE da 400g New Visual Identity 2023	BARILLA SAUCES INTERNATIONAL
3030058058 ITEM 003034	ETICHETTA CON PATELLA LATO INCOLLAGGIO UNIFICATO Dis. 114334va 58 X 185 PG 3030045068	EUROSTAMPA LA PRENSA AUTAJON	RUBBIANO (PR) C. CASALASCO (CR)	6	Etichetta per Sugo NAPOLETANA 200g New Visual Identity 2023	BARILLA SAUCES FRANCIA GRECIA BENELUX
3030058162 ITEM 018305	ETICHETTA CON PATELLA LATO INCOLLAGGIO UNIFICATO Dis. 115445va 95 X 234 PG 3030045084	EUROSTAMPA LA PRENSA AUTAJON	RUBBIANO (PR) C. CASALASCO (CR)	6	Etichetta per Sugo ARRABBIATA da 400g New Visual Identity 2023	BARILLA SAUCES AAA
3030058163 ITEM 059581	ETICHETTA CON PATELLA LATO INCOLLAGGIO UNIFICATO Dis. 114333va 68 X 234 PG 3030045079	EUROSTAMPA LA PRENSA AUTAJON	RUBBIANO (PR) C. CASALASCO (CR)	6	Etichetta per Sugo OLIVE da 400g New Visual Identity 2023	BARILLA SAUCES INTERNATIONAL
3030058090 ITEM 014759	ETICHETTA CON PATELLA LATO INCOLLAGGIO UNIFICATO Dis. 114333va 68 X 234 PG 3030045079	EUROSTAMPA LA PRENSA AUTAJON	RUBBIANO (PR) C. CASALASCO (CR)	6	Etichetta per Sugo BASILICO da 400g New Visual Identity 2023	BARILLA SAUCES INTERNATIONAL

INFORMAZIONI IMPIANTI STAMPA / REPRO MATERIAL INFORMATION

Impianti stampa disponibili presso / Repro material are available c/o:

ROSSOCARMINIO – Via Alpone, 58 – 37032 Monteforte D'Alpone (VR)

Paolo Dondi ✉ paolo.dondi@barilla.com ☎ +39/0521/262043 ☎ +39/335/6326985	Michele Poma ✉ michele.poma@barilla.com ☎ +39/0521/263336 ☎ +39/338/7861540
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Labelling Process Owner - Contact for project pre- invoices approval & registration:

[Only for item 014735] Brunner Adeline adeline.brunner@barilla.com
Barilla France SAS - Immeuble Horizons - 30 cours de l'Île Seguin - 92100 Boulogne-Billancourt France

[Only for item 012364] Tracy Tao Tracy.Tao@barilla.com
Barilla (Shanghai) Trading Company Limited - Room 2583, 381 Huaihai Zhong Road, Central Plaza, Huangpu District, Shanghai

[Only for item 003034] Jansen Saskia Saskia.Jansen@barilla.com
Barilla Deutschland GmbH Gustav-Heinemann-Ufer 72, 50968 Köln

[Only for item 018305] Jorgensen Mette mette.jorgensen@barilla.com
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[Only for item 014795 and 059581] Facciolla Diaz Thione Thione.diaz@barilla.com
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