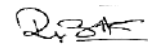

	STRAWBERRY ALFAJOR	CODE	FT-BA-005
		ISSUE DATE	02/19/2017
		EFFECTIVE DATE	10/28/2020
		REVISION	04
		PAGE	1 of 2
WRITTEN BY	Eng. Raiza Bernetti		
REVISED BY			
APPROVED BY	Fernando Forquera		

PRODUCT

Brand: LULEMUU
General information:
Shelf life: 6 months.
Classification: Front/side of the package
Valid through: V(day/month/year)
Lot: Internal code - L XXXXXX
Storage temperature: Store in a cool, dry place.
RNPA No.: 02-578801



PRODUCT PRESENTATION	EAN	DUN14
UNIT	77945495	-
DISPLAY (20U)	7798146300506	17798146300503
PACK (3U)	7798146300568	17798146300565

Design R001

SUPPLIER INFORMATION

COMPANY NAME: Lulemuu SRL **RNE No.:** 02-040.246
LEGAL AND COMMERCIAL ADDRESS: Puente del Inca 2450 - Tristán Suarez - Province of Buenos Aires.
FACTORY ADDRESS: Puente del Inca 2450 - Tristán Suarez - Province of Buenos Aires.
PHONE NO.: 0800-362-LULE (5853)
Manufacturing Site Manager: Forquera, Fernando **Quality Manager:** Eng. Bernetti, Raiza

DESCRIPTION

Rice cookies with vanilla-flavored filling and strawberry-flavored yogurt confectionery coating - Alfajor style - Gluten-free

LIST OF INGREDIENTS

Rice layer (brown rice)
Strawberry-flavored yogurt confectionery coating (sugar, hydrogenated vegetable oil, skim milk powder, yogurt powder, acidifier (INS270), flavoring, emulsifier (INS471, INS322, INS442, INS476), food coloring (INS171, INS129, INS127)).
Vanilla-flavored filling(sugar, vegetable oil, whole milk powder, skim milk powder, emulsifier (INS322, INS476, INS442), flavorings).

Instructions for use: Product ready for consumption.

NUTRITION FACTS - Portion: 26g - 1 alfajor

Energy value:	133kcal/557kj(7 % DV*)	Trans Fats:	0 g (-% DV*)
Carbohydrates:	17 g (6% DV*)	Dietary Fiber:	0.5 g (2% DV*)
Protein:	1.4 g (2 % DV*)	Sodium:	25 mg (1% DV*)
Total Fat:	6.6 g (12% DV*)	(*) The % Daily Values are based on a 2000 kcal or 8400 kj diet. Your DV may be higher or lower depending on your energy needs.	
Saturated Fats:	4.5 g (20% DV*)		

PRODUCTION PROCESS

The whole grain rice is soaked and then undergoes a pressing and cooling process. Then, the rice layers are placed in the dispenser. The filling is placed on one of the layers and the alfajor is assembled. The confectionery coating process begins and, then, the product is cooled. Lastly, the

product is primary, secondary and tertiary-packaged and then palletized.

PRODUCT PRESENTATION

12 DISPLAY BOXES * 12 UNITS EACH - 70 BOX PALLET

48-PACK TRIPACK BOX * 3 UNITS EACH - 60 BOX PALLET

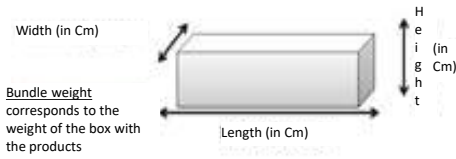
LEGISLATION APPLICABLE TO THE PRODUCT

TYPE OF LEGISLATION	ARTICLE /RESOLUTION NO.
ARGENTINE FOOD CODE	CHAPTER XVII, DIETARY FOODS: Article No. 1383 - (Joint Resolution SPRel No. 131/2011 and SAGyP No. 414/2011)


ALLERGENS

Allergens present	Source	Characteristics/Function
Sulfites	Additives	Part of ingredients
Milk and milk derivatives	Milk powder	Part of ingredients
Allergens possibly present	Source	Control measures
Peanut	Production line	SSOP
Soy derivatives	Production line	SSOP

LOGISTICS INFORMATION

	PRIMARY PACKAGING (Unit)		
	PACKAGING	20 Matte BOPP + 20 Met BOPP	
	PACKAGE WIDTH	9 cm	
	PACKAGE LENGTH	9 cm	
	PACKAGE HEIGHT	2 cm	
	DECLARED WEIGHT	26 gr	
	SECONDARY PACKAGING		
	Product presentation	x3	x12
	PACKAGING	Crystal BOPP	Carton
	PACKAGE WIDTH	10.5 cm	16 cm
PACKAGE LENGTH	28.5 cm	16 cm	
PACKAGE HEIGHT	2.0 cm	7.5 cm	
TOTAL WEIGHT (Prod+package)	90 g	360 g	
TERTIARY PACKAGING			
Product presentation	x3	x12	
PACKAGING	Carton		
PACKAGE WIDTH	28.5 cm	31.5 cm	
PACKAGE LENGTH	39 cm	48.5 cm	
PACKAGE HEIGHT	28 cm	17.0 cm	
TOTAL WEIGHT (Prod+package)	4.8 kg		

PALLET (Tripack / Display)

	PACKAGE LENGTH	120 cm	
	PACKAGE HEIGHT	180 cm	
	PACKAGE WIDTH	100 cm	
	TOTAL WEIGHT (Prod+pack+pallet)	310 kg	355 kg

REVISION HISTORY

DATE	REVISION	AUTHOR	DESCRIPTION
02/19/2017	00	Eng. Bernetti Raiza	New
05/30/2018	01	Lettieri Anabela	Company name updated
3/1/2019	02	Eng. Bernetti Raiza	Change in format and information update
07/30/2020	03	Eng. Bernetti Raiza	Change in design and information update
10/28/2020	04	Eng. Bernetti Raiza	Change in design and information update