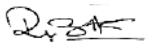

	<b>LEMON ALFAJOR</b>	CODE	FT-BA-003
		ISSUE DATE	02/19/2017
		EFFECTIVE DATE	10/28/2020
		REVISION	04
		PAGE	1 of 2
WRITTEN BY	Eng. Raiza Bernetti		
REVISED BY			
APPROVED BY	Fernando Forquera		

### 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.:** 02-577981

PRODUCT PRESENTATION	EAN	DUN14
UNIT	77910400	-
DISPLAY (20U)	7798146300414	17798146300411
PACK (3U)	7798146300483	17798146300480



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 lemon-flavored filling and semi-sweet confectionery coating - Alfajor style - Gluten-free

### LIST OF INGREDIENTS

**Rice layer**(brown rice)  
**Semi-sweet confectionery coating**(hydrogenated vegetable oil, sugar, cocoa powder, salt, emulsifier (INS322, INS476), flavoring (ethylvanillin).  
**Lemon-flavored filling**(sugar, fractionated vegetable oil, sunflower oil, skim milk powder, emulsifier (INS322, INS476), flavoring (lemon essence, ethylvanillin).).

**Instructions for use:** Product ready for consumption.

### NUTRITION FACTS - Portion: 26g - 1 alfajor

Energy value:	124 kcal/519 kJ(6 % DV*)	Trans Fats:	0 g (-% DV*)
Carbohydrates:	16 g (5 % DV*)	Dietary Fiber:	0.8 g (3 % DV*)
Protein:	1.4 g (2 % DV*)	Sodium:	16 mg (1 % DV*)
Total Fat:	6.0 g (11 % 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:	4.7 g (21 % 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

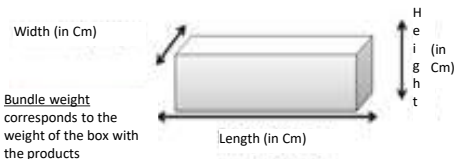
### LEGISLATION APPLICABLE TO THE PRODUCT

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	Milk powder	Part of ingredients
Soy derivatives	Additives	Part of ingredients
Allergens possibly present	Source	Control measures
Peanut	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