

	WHITE ALFAJOR	CODE	FT-BA-002
		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.: 02-577983



PRODUCT PRESENTATION	EAN	DUN14
UNIT	77910516	-
DISPLAY (20U)	7798146300353	17798146300466
PACK (3U)	7798146300704	17798146300701

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 milk caramel-flavored filling and white confectionery coating - Alfajor style - Gluten-free

LIST OF INGREDIENTS

Rice layer (brown rice)
White confectionery coating (sugar, fractionated vegetable oil, skim milk powder, emulsifier (INS322, INS476), flavoring (ethylvanillin).
Milk caramel-flavored filling (sugar, vegetable oil, milk caramel, whole milk powder, skim milk powder, salt, emulsifier (INS322, INS476, INS442), food coloring (INS102, INS110, INS133), flavorings (milk caramel and ethylvanillin).

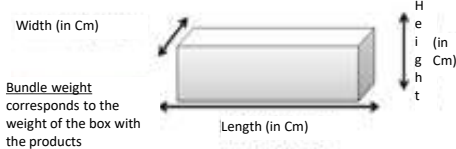

Instructions for use: Product ready for consumption.

NUTRITION FACTS - Portion: 26g - 1 alfajor

Energy value:	128 kcal/536 kJ(6 % DV*)	Trans Fats:	0 g (-% DV*)
Carbohydrates:	18 g (6 % DV*)	Dietary Fiber:	0.5 g (2 % DV*)
Protein:	1.3 g (2 % DV*)	Sodium:	25 mg (1 % DV*)
Total Fat:	5.6 g (10 % 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:	3.2 g (15 % 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 SPReI 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 and milk caramel powder	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)					
		T1 pallet (number of bundles per base) Example: 9 bundles per base			
H1 pallet (number of height bases) Example: 3 bases		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		