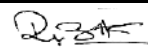


	<h1>COATED COOKIE</h1>	CODE	FT-BG-001
		ISSUE DATE	02/19/2017
		EFFECTIVE DATE	10/28/2020
		REVISION	04
		PAGE	1 of 2
WRITTEN BY	Eng. Raiza Bernetti		
REVISED BY			
APPROVED BY	Fernando Forquera		
<b>PRODUCT</b>			
<b>Brand:</b> LULEMUU <b>General information:</b> <u>Shelf life:</u> 6 months. <u>Classification:</u> Front/side of the package <u>Valid through:</u> V(day/month/year) <u>Lot:</u> Internal code - L XXXXXX <u>Storage temperature:</u> Store in a cool, dry place. <b>RNPA No.:</b> 02-578802			
<b>PRODUCT PRESENTATION</b>	<b>EAN</b>	<b>DUN14</b>	
UNIT	77945501	-	
DISPLAY (12U)	7798146300513	17798146300510	
PACK (3U)	7798146300575	17798146300572	
Design R001			
<b>SUPPLIER INFORMATION</b>			
<b>COMPANY NAME:</b> Lulemuu SRL		<b>RNE. No.:</b> 02-040,246	
<b>LEGAL AND COMMERCIAL ADDRESS:</b> Puente del Inca 2450 - Tristán Suarez - Province of Buenos Aires.			
<b>FACTORY ADDRESS:</b> Puente del Inca 2450 - Tristán Suarez - Province of Buenos Aires.			
<b>PHONE NO.:</b> 0800-362-LULE (5853)			
<b>Manufacturing Site Manager:</b> Forquera, Fernando		<b>Quality Manager:</b> Eng. Bernetti, Raiza	
<b>DESCRIPTION</b>			
Rice cookies with semi-sweet confectionery coating - Cookies - Gluten-free			
<b>LIST OF INGREDIENTS</b>			
Semi-sweet confectionery coating (hydrogenated vegetable oil, sugar, cocoa powder, salt, emulsifier (INS322, INS476), flavoring (ethylvanillin).			
Rice layer (brown rice)			
<b>Instructions for use:</b> Product ready for consumption.			
<b>NUTRITION FACTS - Portion: 22 g - 2 cookies</b>			
Energy value:	99kcal/414kJ(5 % DV*)	Trans Fats:	0 g (-% DV*)
Carbohydrates:	13 g (4 % DV*)	Dietary Fiber:	1.0 g (4 % DV*)
Protein:	1.3 g (2 % DV*)	Sodium:	9.0 mg (0 % DV*)
Total Fat:	4.7 g (9 % 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:	4.4 g (20 % DV*)		
<b>PRODUCTION PROCESS</b>			
The whole grain rice is soaked and then undergoes a pressing and cooling process. Then, layers are placed in the coating machine and the coating and cooling processes begin. Lastly, the product is primary, secondary and tertiary-packaged and then palletized.			
<b>PRODUCT PRESENTATION</b>			
12 DISPLAY BOXES * 12 UNITS EACH - 70 BOX PALLET			

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

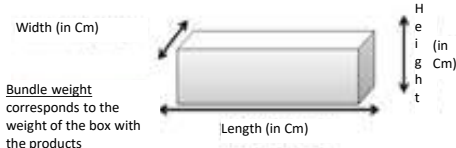
**LEGISLATION APPLICABLE TO THE PRODUCT**

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
Allergens possibly present	Source	Control measures
Milk	Production line	SSOP
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	22 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)	80 g	300 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)	4.1 kg		

**PALLET (Tripack / Display)**

	T1 pallet (number of bundles per base) Example: 9 bundles per base		
	PACKAGE LENGTH	120 cm	
	PACKAGE HEIGHT	180 cm	
	PACKAGE WIDTH	100 cm	
	TOTAL WEIGHT (Prod+pack+pallet)	265 kg	305 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