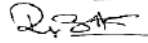
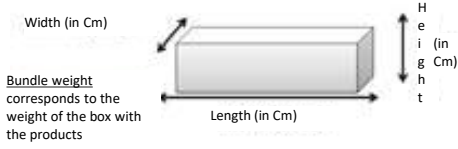
	DICE WITH STRAWBERRY FILLING		CODE	FT-EC-02		
			ISSUE DATE	8/1/2019		
			EFFECTIVE DATE	12/2/2020		
			REVISION	02		
			PAGE	1 of 2		
WRITTEN BY	Eng. Raiza Bernetti					
REVISED BY						
APPROVED BY					Fernando Forquera	
PRODUCT						
Brand: LULEMUU General information: Shelf life: 8 months. Classification: Back of the package Valid through: V(day/month/year) Lot: Internal code - L XXXXXX Storage temperature: Store in a cool, dry place. RNPA No.: EX - 2019-14423593			Design R001			
PRODUCT PRESENTATION	EAN	DUN14				
120 g	7798146300933	27798146300937				
SUPPLIER INFORMATION						
COMPANY NAME: Lulemuu SRL RNE No.: 02-040.246 RNE No. (1): 02-034.979 LEGAL AND COMMERCIAL ADDRESS: Puente del Inca 2450 - Tristán Suarez - Province of Buenos Aires. FACTORY ADDRESS 1: Puente del Inca 2450 - Tristán Suarez - Province of Buenos Aires. FACTORY ADDRESS 2: Colón 3933 - Lomas del Mirador - Province of Buenos Aires. PHONE NO.: 0800-362-LULE (5853) Manufacturing Site Manager: Forquera, Fernando Quality Manager: Eng. Bernetti, Raiza						
DESCRIPTION						
Rice and corn flour snack with strawberry-flavored yogurt filling. Gluten-free						
LIST OF INGREDIENTS						
Dough (rice flour, corn flour, sugar, trehalose, whole milk powder, cocoa powder, salt, emulsifier (INS322), stabilizer (INS170i)) Strawberry-flavored filling (sugar, vegetable oil, whole milk powder, skim milk powder, emulsifier (INS442, INS322, INS476), acidifier (INS330), food coloring (INS123, INS124, INS127), flavoring (artificial strawberry essence))						
Instructions for use: Product ready for consumption.						
NUTRITION FACTS - Portion: 30 g - (1 tea cup)						
Energy value:	124 kcal/519 kJ(6 % DV*)	Trans Fats:	0 g (-% DV*)			
Carbohydrates:	22 g (7 % DV*)	Dietary Fiber:	1.7 g (7 % DV*)			
Protein:	2.5 g (3 % DV*)	Sodium:	65 mg (3 % DV*)			
Total Fat:	2.9 g (5 % 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:	1.6 g (7 % DV*)					
PRODUCTION PROCESS						
The raw material mixing process according to the formulation begins. The powder mixture is placed in the extruder and the co-extrusion process begins together with the filling. The product obtained is placed in the cutter and laminator, which cuts the filled dough to the predetermined size. Then, it is baked and cooled. Lastly, the product is primary and secondary-packaged and then palletized.						
PRODUCT PRESENTATION						
12 DISPLAY BOXES (120 GRAMS EACH) - 100 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
Milk	Whole/skim milk powder	Part of ingredients
Soy derivatives	Soy lecithin	Part of ingredients
Allergens possibly present	Source	Control measures
Hazelnuts	Production line	SSOP
Peanut	Production line	SSOP

LOGISTICS INFORMATION

	PRIMARY PACKAGING (Unit)	
	PACKAGING	20 Crystal BOPP + 20 Met BOPP
	PACKAGE WIDTH	19 cm
	PACKAGE LENGTH	5 cm
	PACKAGE HEIGHT	23 cm
	DECLARED WEIGHT	120 g
	SECONDARY PACKAGING	
	Product presentation	Main bundle (x12)
	PACKAGING	Cardboard
	PACKAGE WIDTH	30 cm
PACKAGE LENGTH	40 cm	
PACKAGE HEIGHT	18 cm	
TOTAL WEIGHT (Prod+package)	1.940 kg	

PALLET

	PACKAGE LENGTH	120 cm
	PACKAGE+PALLET HEIGHT	192 cm
	PACKAGE WIDTH	100 cm
	TOTAL WEIGHT (Prod+pack+pallet)	214 kg

REVISION HISTORY

DATE	REVISION	AUTHOR	DESCRIPTION
8/1/2019	00	Eng. Bernetti Raiza	New
08/25/2020	01	Eng. Bernetti Raiza	Information update
12/2/2020	02	Eng. Bernetti Raiza	Information and image update