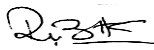



	LIMU	CODE	FT-BG-L-01
		ISSUE DATE	05/30/2018
		EFFECTIVE DATE	11/18/2020
		REVISION	03
		PAGE	1 of 2
WRITTEN BY	Eng. Raiza Bernetti		
REVISED BY			
APPROVED BY	Fernando Forquera		

PRODUCT

Brand: LULEMUU
General information:
Shelf life: 6 months.
Storage temperature: Store in a cool,
RNPA No.: EX-2019-

PRODUCT PRESENTATION	EAN	DUN14
UNIT	77954411	-
DISPLAY (20U)	7798146300810	17798146300817
PACK (3U)	7798146300858	17798146300855

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: **Quality Manager:** Eng. Bernetti, Raiza

DESCRIPTION

Rice wafer with lemon-flavored filling and milk confectionery coating - Gluten-free

LIST OF INGREDIENTS

Milk confectionery coating (sugar, hydrogenated vegetable oil, skim milk powder, solubilized cocoa, salt, emulsifier)

Rice cookie (rice flour, corn flour, sugar, whole milk powder, salt, cocoa powder, stabilizer (INS170i))

Lemon-flavored filling(sugar, vegetable oil, whole milk powder, skim milk powder, emulsifier (INS442, INS322, INS476),

Instructions for use: Product ready for consumption.

NUTRITION FACTS - Portion: 15 g (1 wafer)

Energy value:	76kcal/318kj(4 % DV*)	Trans Fats:	0 g (-% DV*)
Carbohydrates:	9.4 g (3 % DV*)	Dietary Fiber:	0 g (0 % DV*)
Protein:	0.7 g (1 % DV*)	Sodium:	20 mg (1 % DV*)
Total Fat:	4.0 g (7 % 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:	1.7 g (8 % DV*)		

PRODUCTION PROCESS

The raw material mixing process according to the formulation begins. The powder mixture is placed in the extruder and the extrusion process begins. The dough obtained is placed in the cutter and laminator, which cuts the dough to the predetermined size. Then, it is baked and cooled. Layers are placed in the dispenser, the filling is placed on one of the layers and the wafer is assembled. Then, it is coated and the cooling process begins. Lastly, the product is primary, secondary and tertiary-packaged and then palletized.