

REPOP HAZELNUT		CODE	FT-BG-R-01
		ISSUE DATE	05/30/2018
		EFFECTIVE DATE	11/30/2020
		REVISION	04
		PAGE	1 of 2
WRITTEN BY	Eng. Raiza Bernetti		
REVISED BY			
APPROVED BY			Fernando Forquera
PRODUCT			
Brand: LULEMUU General information: Shelf life: 9 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.: 02-600135 - File No. 2906-13774/17			
PRODUCT PRESENTATION	EAN	DUN14	
UNIT	77958228	-	
DISPLAY (20U)	7798146300827	17798146300824	
PACK (5U)	7798146300834	17798146300831	
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 wafer with hazelnut-flavored filling and milk confectionery coating - Wafer roll-			
Gluten-free			
LIST OF INGREDIENTS			
Milk confectionery coating (sugar, hydrogenated vegetable oil, skim milk powder, solubilized cocoa, salt, emulsifier (INS322), flavoring (ethyl vanillin))			
Wafer (rice flour, corn flour, sugar, trehalose, whole milk powder, salt, cocoa powder, stabilizer (INS170i), emulsifier (INS 322))			
Hazelnut-flavored filling (sugar, vegetable oil, cocoa powder, skim milk powder, hydrogenated vegetable oil, emulsifiers (INS 442, INS 322, INS 476), flavoring (flavoring identical to natural hazelnut, vanillin)).			
Instructions for use: Product ready for consumption.			
NUTRITION FACTS - Portion: 15 g (1 wafer roll)			
Energy value:	73kcal/305kj(4 % DV*)	Trans Fats:	0 g (-% DV*)
Carbohydrates:	9.3 g (3 % DV*)	Dietary Fiber:	0.6 g (2 % DV*)
Protein:	0.8 g (1 % DV*)	Sodium:	15 mg (1 % DV*)
Total Fat:	3.6 g (7 % DV*)	(*) The % Daily Values are based on a 2000 kcal or 8400 kj diet. Your DV	

Saturated Fats:	2.3 g (10 % DV*)	may be higher or lower depending on your energy needs.	
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 dough obtained is placed in the cutter and laminator, which cuts the filled dough to the predetermined size, and then is baked and cooled. Wafers are placed in the coating machine and, then, the cooling process begins. Lastly, the product is primary, secondary and tertiary-packaged and then palletized.			
PRODUCT PRESENTATION			
6 DISPLAY BOXES (20 GRAMS EACH) - 140 BOX PALLET 24-PACKAGE BOX*5 UNITS (15 GRAMS EACH) - 140-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	
Milk	Whole and skim milk	Part of ingredients	
Sulfites	Additives		
Soy derivatives	Soy lecithin		
Allergens possibly present	Source	Control measures	
Peanut	Production line	SSOP	
Hazelnuts	Production line		
LOGISTICS INFORMATION			
	PRIMARY PACKAGING (Unit)		
	PACKAGING	20 Matte BOPP + 20 Met BOPP	
	PACKAGE WIDTH	4 cm	
	PACKAGE LENGTH	14 cm	
	PACKAGE HEIGHT	1.5 cm	
	DECLARED WEIGHT	15 g	
	SECONDARY PACKAGING		
	Product presentation	Pack (x5)	Display (x20)
	PACKAGING	Crystal BOPP	Cardboard
	PACKAGE WIDTH	15 cm	12 cm
	PACKAGE LENGTH	20 cm	14 cm
	PACKAGE HEIGHT	2 cm	9.5 cm
	TOTAL WEIGHT (Prod+package)	75 g	300 g
	TERTIARY PACKAGING		
	Product presentation	Pack (x5)	Display (x20)
	PACKAGING	Corrugated cardboard	
	PACKAGE WIDTH	29 cm	
	PACKAGE LENGTH	65.5 cm	
	PACKAGE HEIGHT	40.5 cm	
	TOTAL WEIGHT (Prod+package)	1.800 kg	
PALLET			
	PACKAGE LENGTH	95 cm	
	PACKAGE+PALLET HEIGHT	175 cm	

PACKAGE HEIGHT	95 cm
TOTAL WEIGHT (Prod+pack+pallet)	272 kg

REVISION HISTORY			
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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
9/9/2019	03	Eng. Bernetti Raiza	List of ingredients update
11/30/2020	04	Eng. Bernetti Raiza	Image and information update