
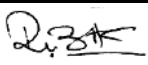




| | | | | |
|--|--|---|--|------------|
|  | <h1>MULTISEED CRACKERS</h1> | | CODE | FT-ET-002 |
| | | | ISSUE DATE | 05/30/2018 |
| | | | EFFECTIVE DATE | 12/30/2020 |
| | | | REVISION | 03 |
| | | | PAGE | 1 of 2 |
| WRITTEN BY | Eng. Raiza Bernetti Fernando Forquera | |   | |
| REVISED BY | | | | |
| APPROVED BY | | | | |
| PRODUCT | | | | |
| Brand: LULEMUU General information: <u>Shelf life:</u> 6 months. <u>Classification:</u> Back of the package <u>Valid through:</u> V(day/month/year) <u>Lot:</u> L XX XX XX XX:XX <u>Storage temperature:</u> Store in a cool, dry place. RNPA No.: 02-593499 | | |  | |
| PRODUCT PRESENTATION | EAN13 | DUN14 | | |
| 110 g | 7798146300803 | 27798146300807 | | |
| SUPPLIER INFORMATION | | | | |
| COMPANY NAME: Lulemuu SRL | | Factory 1 - RNE No.: 02-034.979 Factory 2 - RNE No.: 02-040.246 | | |
| LEGAL AND COMMERCIAL ADDRESS: Puente del Inca 2450 - Tristán Suarez - Province of Buenos Aires. | | | | |
| FACTORY ADDRESS 1: Colón 3933 - Lomas del Mirador - Province of Buenos Aires. | | | | |
| FACTORY ADDRESS 2: 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 | | | | |
| Seeded Rice Crackers - Gluten Free | | | | |
| LIST OF INGREDIENTS | | | | |
| Rice flour, sesame seeds, whole milk powder, salt, sugar, chia, flax and quinoa seeds, stabilizer (INS170i) | | | | |
| Instructions for use: Product ready for consumption. | | | | |
| NUTRITION FACTS (Portion: 30 g/10 crackers) | | | | |
| Energy value: | 116kcal/486kJ(6 % DV*) | Trans Fats: | 0 g (-% DV*) | |
| Carbohydrates: | 22 g (7 % DV*) | Dietary Fiber: | 0.7 g (3 % DV*) | |
| Protein: | 3.0 g (4 % DV*) | Sodium: | 170 mg (7 % DV*) | |
| Total Fat: | 1.6 g (3 % 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: | 0.8 g (4 % DV*) | | | |

PRODUCTION PROCESS

The raw material mixing process according to the formulation begins. The powder mixture in the hopper is gradually fed into the extruder, along with water from the independent tank, and the extrusion process begins. The dough obtained from the extruder is placed in the cutter and laminator, which cuts the dough into the predetermined size. It is sprinkled with water, the right amount of seed mix is added and then the product is baked and cooled. Lastly, the product is primary and secondary-packaged and then palletized.

PRODUCT PRESENTATION

10 PACK BOX * 110 GRAMS EACH - 100 BOX PALLET

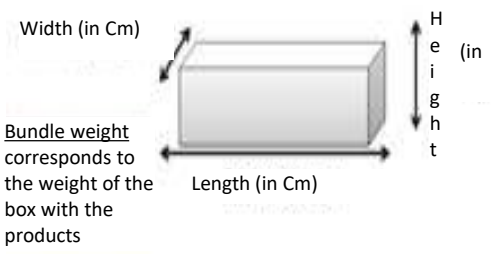
LEGISLATION APPLICABLE TO THE PRODUCT

| 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) |

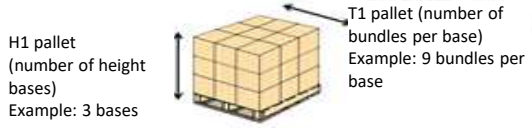
ALLERGENS

| Allergens present | Source | Characteristics/Function |
|----------------------------|-------------------|--------------------------|
| Milk | Whole milk powder | Part of ingredients |
| Allergens possibly present | Source | Control measures |
| Soy derivatives | Production line | SSOP |
| Hazelnuts | Production line | SSOP |
| Peanut | Production line | SSOP |

LOGISTICS INFORMATION

|  | UNIT | |
|---|----------------------|-----------------------------------|
| | PACKAGING | 20 Crystal BOPP + 30 Crystal BOPP |
| | PACKAGE WIDTH | 17 cm |
| | PACKAGE HEIGHT | 24 cm |
| | PACKAGE DEPTH | 8 cm |
| | NET WEIGHT | 110 g |
| | SECONDARY PACKAGING | |
| PACKAGING | Main bundle (carton) | |
| PACKAGE WIDTH | 30 cm | |
| PACKAGE HEIGHT | 18 cm | |
| PACKAGE LENGTH | 40 cm | |
| TOTAL WEIGHT | 1.100 kg | |

PALLET

| | | |
|---|----------------|--------|
|  | PACKAGE LENGTH | 120 cm |
| | PACKAGE HEIGHT | 200 cm |
| | PACKAGE WIDTH | 100 cm |
| | TOTAL WEIGHT | 213 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 |
| 12/30/2020 | 03 | Eng. Bernetti Raiza | Legal and logistic data updated |