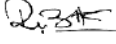


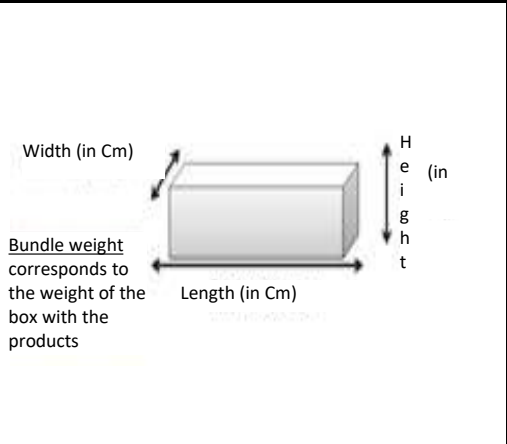
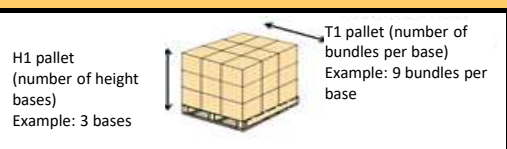
	<h1>UNSALTED CRACKERS</h1>		CODE	FT-ET-003
			ISSUE DATE	05/30/2018
			EFFECTIVE DATE	12/30/2020
			REVISION	03
			PAGE	1 of 2
WRITTEN BY	Eng. Raiza Bernetti			
REVISED BY				
APPROVED BY	Fernando Forquera			
<h2>PRODUCT</h2>				
<p><b>Brand:</b> LULEMUU</p> <p><b>General information:</b></p> <p><u>Shelf life:</u> 9 months.</p> <p><u>Classification:</u> Back of the package</p> <p><u>Valid through:</u> V(day/month/year)</p> <p><u>Lot:</u> L XX XX XX XX:XX</p> <p><u>Storage temperature:</u> Store in a cool, dry place.</p> <p><b>RNPA No.:</b> 02-593105</p>				
PRODUCT PRESENTATION	EAN13	DUN14		
120 g	7798146300797	27798146300791		
<h2>SUPPLIER INFORMATION</h2>				
<b>COMPANY NAME:</b> Lulemuu SRL		<b>Factory 1 - RNE No.:</b> 02-034.979 <b>Factory 2 - 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 1:</b> Colón 3933 - Lomas del Mirador - Province of Buenos Aires.				
<b>FACTORY ADDRESS 2:</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		
<h2>DESCRIPTION</h2>				
<b>Rice Crackers with No Added Salt - Gluten Free</b>				
<h2>LIST OF INGREDIENTS</h2>				
Rice flour, whole milk powder, sugar, corn flour, stabilizer (INS170i)				
<b>Instructions for use:</b> Product ready for consumption.				
<h2>NUTRITION FACTS (Portion: 30 g/10 crackers)</h2>				
Energy value:	116kcal/486kJ(6 % DV*)	Trans Fats:	0 g (-% DV*)	
Carbohydrates:	24 g (8 % DV*)	Dietary Fiber:	0 g (0 % DV*)	
Protein:	2.7 g (4 % DV*)	Sodium:	10 mg (0 % DV*)	
Total Fat:	1.0 g (2 % 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:	0.5 g (2 % DV*)			
<h2>PRODUCTION PROCESS</h2>				
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. The product is subsequently baked and chilled. Lastly, the product is primary and secondary-packaged and then palletized.				

PRODUCT PRESENTATION			
10 PACK BOX * 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 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
		DECLARED WEIGHT	120 g
		SECONDARY PACKAGING	
		PACKAGING	Main bundle (carton)
		PACKAGE WIDTH	30 cm
		PACKAGE HEIGHT	18 cm
PACKAGE LENGTH	40 cm		
TOTAL WEIGHT	1.200 kg		
PALLET			
		PACKAGE LENGTH	120 cm
		PACKAGE HEIGHT	200 cm
		PACKAGE WIDTH	100 cm
		TOTAL WEIGHT	222 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