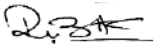

	<h1>SWEET BISCUITS</h1>	CODE	FT-EB-01
		ISSUE DATE	05/30/2018
		EFFECTIVE DATE	12/10/2020
		REVISION	03
		PAGE	1 of 2
WRITTEN BY	Eng. Raiza Bernetti		
REVISED BY			
APPROVED BY	Fernando Forquera		

## PRODUCT

**Brand:** LULEMUU  
**General information:**  
**Shelf life:** 9 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.:** 02-588568

PRODUCT PRESENTATION	EAN	DUN14
UNIT	7798146300315	27798146300319



Design R001

## SUPPLIER INFORMATION

**COMPANY NAME:** Lulemuu SRL **RNE No.:** 02-040.246 -**RNE No. (2):** 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:** Colon 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

Sweet rice biscuits. Gluten-free.

## LIST OF INGREDIENTS

Rice flour, sugar, corn flour, milk powder, salt, stabilizer (INS170i).

**Instructions for use:** Product ready for consumption.

## NUTRITION FACTS - Portion: 30 g (25 biscuits)

Energy value:	116 kcal/486 kJ(6 % DV*)	Trans Fats:	0 g (-% DV*)
Carbohydrates:	26 g (9 % DV*)	Dietary Fiber:	0.7 g (3 % DV*)
Protein:	1.7 g (2 % DV*)	Sodium:	110 mg (5 % DV*)
Total Fat:	0.6 g (1 % 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:	0.2 g (1 % DV*)		

## PRODUCTION PROCESS

The raw material mixing process according to the formulation begins. The mixture of powder and water from the independent tank 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. It is sprinkled with water, the right amount of sugar is added and then the product is baked and cooled. Lastly, the product is primary and secondary-packaged and then palletized.

## PRODUCT PRESENTATION

18 DISPLAY BOXES (50 GRAMS EACH) - 100 BOX PALLET

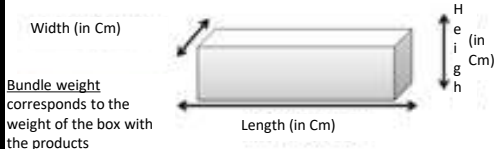
**LEGISLATION APPLICABLE TO THE PRODUCT**

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	Milk powder	Part of ingredients
Allergens possibly present	Source	Control measures
-	-	-

**LOGISTICS INFORMATION**

	PRIMARY PACKAGING (Unit)	
	PACKAGING	20 Matte BOPP + 30 Met BOPP
	PACKAGE WIDTH	14.6 cm
	PACKAGE LENGTH	1.5 cm
	PACKAGE HEIGHT	18 cm
	DECLARED WEIGHT	50 g
	SECONDARY PACKAGING (main bundle x18)	
	PACKAGING	Carton
	PACKAGE WIDTH	30 cm
	PACKAGE LENGTH	40 cm
TOTAL WEIGHT (Prod+package)	0.900 kg	

**PALLET**

	PACKAGE LENGTH	120 cm
	PACKAGE WIDTH	100 cm
	PACKAGE+PALLET HEIGHT	190 cm
	TOTAL WEIGHT (Prod+pack+pallet)	110 kg

**REVISION HISTORY**

DATE	REVISION	AUTHOR	DESCRIPTION
02/19/2017	00	Eng. Bernetti Raiza	New
05/30/2018	01	Eng. Bernetti Raiza	Company name updated
3/1/2019	02	Eng. Bernetti Raiza	Change in design and information update
12/10/2020	03	Eng. Bernetti Raiza	Change in design and information update