

TECHNICAL FILE QUINOA COOKIE



The products made by La Francesa S.A., had a continuous tracing during the elaboration process, guaranteeing that they are free of toxic or harmful substances.

The products are made under adequate sanitary conditions, with Quality Control constant supervision.

We guarantee that the products elaborated by us in the installations of our exports plant are free from 9 of the principal allergens (We do not store or process any of these allergens): Gluten, Milk, Nuts, Eggs, Wheat, Fish, Peanuts, Sea Food and Soy Grains



"We are committed to achieving Gluten Free certification for our quinoa cookies, along with pursuing HACCP, Organic, and Kosher certifications to meet international quality standards."



1. PURCHASE OPTIONS

A. EXW Prices (Factory – Bolivia)

- **Retail Box** (200g / 12 cookies): **\$2.16 USD**
- **Corrugated Case** (6 boxes = 1.2 kg): **\$12.96 USD**

B. Branding Options:

- ✓ **La Francesa Brand** (ready for immediate sale)
 - ✓ **Private Label** (custom design)
 - Minimum order: 1 pallet (216 cases) per flavor.
- | Flavor | Description |
|--------------------------|-------------------------------|
| Quinoa | 90% cocoa |
| Chocolate Chip | chocolate chips |
| Quinoa Mango & Orange | Natural tropical blend |
| Quinoa Coconut & Vanilla | Gourmet coconut-vanilla aroma |
| Quinoa Double Chocolate | Intense double cocoa flavor |

2. LOGISTICS

- **20' Container:**
 - Capacity: 10 pallets (2,160 cases total)
 - Approx. weight: 2.5 metric tons
- **40HC Container:**
 - Capacity: 20 pallets (4,800 cases)
 - Ideal for large orders

Palletization:

- 216 corrugated cases/pallet (retail)
- 240 bulk cases/pallet (192 cookies per case)

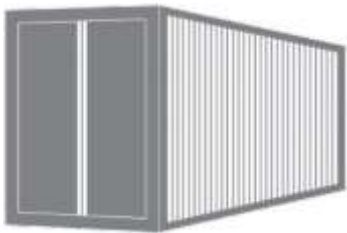
3. COMPETITIVE ADVANTAGES

- ▮ **Flexibility:** Custom or La Francesa branding.
- ▮ **Efficient Packaging**

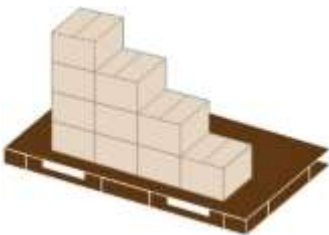


ARMED AND PALLETIZED LOGISTICS FOR BOXES

TYPE OF BOX	CONFIGURATION BY TIPE OF CONTAINER					
	20 FEET CONTAINER			40 FEET CONTAINER		
	QUANTITY OF BOXES AND PALLETES PER CONTAINER	PALLET CONFIGURATION	PALLETIZED FORMATS	QUANTITY OF BOXES AND PALLETES PER CONTAINER	PALLET CONFIGURATION	PALLETIZED FORMATS
23.8cm x 21.1cm x 21.7cm	2160 BOXES 10 PALLETES	1 BOX = 6 COMMERCIAL BOXES 198g BULK: 1 BOX (192 COOKIES) 24 BASE BOXES X 9 HIGH ROWS	COMMERCIAL-PALLETIZED WITH FILM (6 TURNS PER PALLET) BULK-PALLETIZED WITH FILM (8 TURNS PER PALLET)	4800 BOXES 20 PALLETES	1 BOX = 6 COMMERCIAL BOXES 198g BULK: 1 BOX (192 COOKIES) 24 BASE BOXES X 10 HIGH ROWS	COMMERCIAL-PALLETIZED WITH FILM (6 TURNS PER PALLET) BULK-PALLETIZED WITH FILM (8 TURNS PER PALLET)



20 FEET CONTAINER
40 FEET CONTAINER





20 FEET CONTAINER: 216 BOXES PER PALLET
40 FEET CONTAINER : 240 BOXES PER PALLET



COMMERCIAL (6 BOXES 198 g)
BULK (192 COOKIES)



 	TECHNICAL FILE - FINISHED PRODUCT	Code : FT-PT-GQCCHO/01
		Version : 3
	ORGANIC QUINOA COOKIE - CHOCOLATE CHIP	Section : Exports
		Date : 04/02/2019

DESCRIPTION	Solid poduct as a result of the ensemble process of : quinoa flour, rice flour, kaniwa flour, tapioca starch, palm oil, sugar syrup, sugar, o chocolate chips, insufflated quinoa, chia seeds, natural vainilla esence, sodium bicarbonate and water.
SCOPE	Celiac and general public.

PRODUCT SPECIFICATIONS

SENSORIALS

Color	External: The color of the cookie crust is brown and light yellowish; on the base the color is lighty brown.
	Internal: It should present a lightly light color.
Flavor	Characteristic of quinoa flour, slightly strong to sweet, no flavor outside from the mentiones before.
Appearance	Symmetrical cookie in the crown, circular, round with chocolate chip, puffed quinoa and chia seeds, presents at the base a golden crust and scattered.
Texture	Uniform, homogeneous and disorganized, adjusted to quinoa flours, it presents small disorders in its texture to the interior and exterior as a consequence of its porosity.

CHARACTERISTICS

PHYSICAL (Cookies)			
Maximum height (cm)	1,8	(+/-)	5%
Maximum diameter (cm)	4,5	(+/-)	2,0%
Minimum weight (g)	17		

MICROBIOLOGICAL	
Mesophilic aerobics (UFC / g)	1x 10 ⁴
Total coliforms (CFU / g)	1x 10 ²
Escherichia coli	1x 10 ²
Staphilococcus aureus (UFC/g)	1x 10 ³
Salmonella in 25 g	Ausencia
Mold and yeast count (CFU / g)	1x 10 ³

PHYSICAL - CHEMICAL	
Humidity (max)%	10,0
Titration acidity (max)%	0,5
Total ashes %	1,5
Fat matter (max)%	30

ALLERGENS:

The following table shows the non-presence of the following allergens:

ALLERGENS	COMPONENT DESCRIPTION	YES	NO
Gluten	Wheat starch		X
Egg			X
Sesame seeds			X
Milk including lactose			X
Soy			X

SHELF LIFE - CONSERVATION	
Duration	14 months
Storage Conditions	"The product must be stored under optimal conditions of humidity and temperature. The number of rows must not exceed 10 boxes and /or 8 trays "

PACKAGING CHARACTERISTICS

PACKAGING ON COMMERCIAL FORMAT	
Primary Material	Polypropylene
Secondary Material	Stamped Cardboard
* Tertiary material	Corrugated boxes
**Net Weight	198 g = 12 cookies

PACKAGING ON BULK FORMAT	
Primary Material	Polypropylene
Secondary Material	Polypropylene
Tertiary material	Corrugated boxes
Net Weight	3,264 Kg (min.)= 192 cookies

* According to customer's request and according to the size of presentation