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**PRODUCT NAME** : Caline

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**BRAND** : Bruyette

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**LEGAL NAME** : chocolate pralines

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<b>Internal item code</b>	11030074	90403501		
<b>EAN</b>	5414864990110	Bulk		
<b>Net weight</b>	800 g	4kg		
<b>CU : Gross weight</b>	1.050kg	-		
<b>CU: L x l x H</b>	295 x 197 x 70	-		
<b>CA : gross weight</b>	11 kg	-		
<b>CA : L x l x H</b>	360 x 310 x 400	-		
<b>Number CU by CA</b>	10	-		

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**CONSERVATION** : This product must be kept in a dry and cold place, with a temperature between 15 and 18°C and a relative humidity at max. 60%. Stay away from odours, light or warmth.


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**BBD on delivery** : MINIMUM 6 months

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**ALLERGENS** (in accordance with regulation (EC) 1169/2011)

ALLERGENS (Regulation (EC) 1169/2011)	Present in product	Used inside factory	Absent
<i>Cereal containing gluten and products thereof</i>		X	
<i>Crustaceans and products thereof</i>			X
<i>Eggs and products thereof</i>		X	
<i>Fish and products thereof</i>			X

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<b><i>Peanut and products thereof</i></b>			X
<b><i>Soybeans and products thereof</i></b>	X		
<b><i>Milk and products thereof</i></b>	X		
<b><i>Nuts and products thereof</i></b>	X		
<b><i>Celery and products thereof</i></b>			X
<b><i>Mustard and products thereof</i></b>			X
<b><i>Sesame seeds and products thereof</i></b>			X
<b><i>Sulphur dioxide and sulphites &gt; 10 ppm</i></b>			X
<b><i>Lupin and products thereof</i></b>			X
<b><i>Molluscs and products thereof</i></b>			X

**INGREDIENTS LIST** (in accordance with regulation (EC) 1169/2011) :

FR: Sucre, Matière grasse **LAITIERE** anhydre, Pâte de cacao, Beurre de cacao, Poudre de **LAIT** entier, Sirop de sucre inverti, **AMANDES**, Sirop de glucose, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, Arôme naturel.

37.4% chocolat blanc (min 25.5% cacao), 31.9% chocolat noir (min 60% cacao)

EN: Sugar, Anhydrous **MILK** fat, Cocoa mass, Cocoa butter, Whole **MILK** powder, Invert sugar sirup, **ALMONDS**, Glucose syrup, Emulsifier: **SOY** lecithin, Natural vanilla flavour, Natural flavour.


37.4% white chocolate (min 25.5% cocoa), 31.9% dark chocolate (min 60% cocoa)

**EMERGENCY CONTACT** : [quality@bruyere.eu](mailto:quality@bruyere.eu)

+32 478 78 25 52

**NUTRITIONAL VALUES** (in accordance with regulation (EC) 1169/2011)

<b>NUTRITIONAL INFORMATION</b> (for 100g):	
<b>Energy</b>	596 kcal
	2477 kJ
<b>Fat</b>	45.4 g
<i>Of which Saturated</i>	27.5 g
<b>Carbohydrates</b>	42.1 g
<i>Of which Sugars</i>	40.2 g
<b>Proteins</b>	4.9 g
<b>Salt</b>	0.09 g

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## **MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

<b>MICROBIOLOGICAL STANDARD</b>	
<b>Total plate count</b>	< 100 000 cfu/g
<b>Coliforms</b>	< 10 cfu/g
<b>Yeast &amp; moulds</b>	< 200 cfu/g
<b>Salmonella</b>	None/25g
<b>Listeria monocytogene</b>	None/25g
<b>Staphylococcus coag +</b>	< 100 cfu/g

- STATEMENT GMO : in accordance with regulations (EC) 1829/2003 + 1830/2003  
GMO free : no GMO labeling required
- NON STATEMENT IONISING : in accordance with directives (EC) 1999/2 + 1999/3  
All our products and raw materials are without ionising radiation
- CONTAMINANTS : in accordance with regulation (EC) 396/2005 + 1881/2006  
Our products comply with current legislation
- Materials and articles intended to come into contact with food :  
The supplier declares that the packaging materials supplied by him are in accordance with:
  - Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with foodstuffs.
  - Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with foodstuffs.

Metal detection range : Ferrous – Non Ferrous - Stainless

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Bruyere Chocolates SA  
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Belgium

NAME : Mélissa Cappelier  
POSITION : Quality manager