


|   |                                      |   |                          |
|---|--------------------------------------|---|--------------------------|
|  | Date de rédaction :<br>23/5/2022     | Date de mise en application :<br>1/6/2022 | Page 1 sur 3             |
|   | Rédaction par :<br>Mélissa Cappelier |   | Numéro de version :<br>1 |




---

**PRODUCT NAME** : Manon dame blanche

---

**BRAND** : Bruyère

---

**LEGAL NAME** : Assortment of chocolate pralines

---

|                           |                 |  |  |  |
|---------------------------|-----------------|--|--|--|
| <b>Internal item code</b> | 11020356        |  |  |  |
| <b>EAN</b>                | 5414864990479   |  |  |  |
| <b>Net weight</b>         | 800 g           |  |  |  |
| <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              |  |  |  |

---

**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.


---

**BBD on delivery** : MINIMUM 2.5 months

---

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

| ALLERGENS<br>(Regulation (EC) 1169/2011)             | Present in<br>product | Used inside<br>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                      |        |

|   |                                      |   |                          |
|---|--------------------------------------|---|--------------------------|
|  | Date de rédaction :<br>23/5/2022     | Date de mise en application :<br>1/6/2022 | Page 2 sur 3             |
|   | Rédaction par :<br>Mélissa Cappelier |   | Numéro de version :<br>1 |

|  |   |   |   |
|--|---|---|---|
| <b>Fish and products thereof</b>                 |   |   | X |
| <b>Peanut and products thereof</b>               |   |   | X |
| <b>Soybeans and products thereof</b>             | X |   |   |
| <b>Milk and products thereof</b>                 | X |   |   |
| <b>Nuts and products thereof</b>                 |   | X |   |
| <b>Celery and products thereof</b>               |   |   | X |
| <b>Mustard and products thereof</b>              |   |   | X |
| <b>Sesame seeds and products thereof</b>         |   |   | X |
| <b>Sulphur dioxide and sulphites &gt; 10 ppm</b> |   |   | X |
| <b>Lupin and products thereof</b>                |   |   | X |
| <b>Molluscs and products thereof</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, Crème fraîche (**LAIT**), Sirop de glucose, Eau, Alcool, Emulsifiant: lécithine de **SOJA**, Arôme naturel, Arôme naturel de vanille.

31.5% chocolat noir (min 60% cacao), 19% chocolat blanc (min 25.5% cacao)

EN: Sugar, Anhydrous **MILK** fat, Cocoa mass, Cocoa butter, Whole **MILK** powder, Cream (**MILK**), Glucose syrup, Water, Alcohol, Emulsifier: **SOY** lecithin, Natural flavour, Natural vanilla flavour.

31.5% dark chocolate (min 60% cocoa), 19% white chocolate (min 25.5% 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><br>(for 100g): |          |
|---|----------|
| <b>Energy</b>                                 | 608 kcal |
|   | 2521 kJ  |
| <b>Fat</b>                                    | 48.4 g   |
| <i>Of which Saturated</i>                     | 29.7 g   |
| <b>Carbohydrates</b>                          | 37.0 g   |
| <i>Of which Sugars</i>                        | 34.3 g   |
| <b>Proteins</b>                               | 3.6 g    |
| <b>Salt</b>                                   | 0.05 g   |

|   |                                      |   |                            |
|---|--------------------------------------|---|----------------------------|
|  | Date de rédaction :<br>23/5/2022     | Date de mise en application :<br>1/6/2022 | Page <b>3</b> sur <b>3</b> |
|   | Rédaction par :<br>Mélissa Cappelier |   | Numéro de version :<br>1   |

---

## **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

---

Bruyere Chocolates SA  
Rue François-Léon Bruyere 38  
B-6041 Gosselies  
Belgium

NAME : Mélissa Cappelier  
POSITION : Quality manager