

	Date de rédaction : 23/05/2022	Date de mise en application : 1/6/2022	Page 1 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

PRODUCT NAME : Coffret 21p funny flavours

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11040376			
EAN	5414864906401			
Net weight	275g			
CU : Gross weight	500g			
CU: L x l x H	250x250x40			
CA : gross weight	3500g			
CA : L x l x H	507x255x130			
Number CU by CA	6			

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 6 months

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

ALLERGENS (Regulation (EC) 1169/2011)	Present in product	Used inside factory	Absent
Cereal containing gluten and products thereof	X		
Crustaceans and products thereof			X
Eggs and products thereof	X		
Fish and products thereof			X
Peanut and products thereof			X
Soybeans and products thereof	X		
Milk and products thereof	X		
Nuts and products thereof	X		
Celery and products thereof			X
Mustard and products thereof			X

	Date de rédaction : 23/05/2022	Date de mise en application : 1/6/2022	Page 2 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

Sesame seeds and products thereof			X
Sulphur dioxide and sulphites > 10 ppm			X
Lupin and products thereof			X
Molluscs and products thereof			X

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

FR: Sucre, Pâte de cacao, Matière grasse **LAITIERE** anhydre, Beurre de cacao, Caramel au beurre salé 8% (Sirop de glucose-fructose, sucre, crème (**LAIT**), **LAIT** concentré sucré, beurre doux (**LAIT**), eau, beurre (**LAIT**) à la fleur de sel de Guérande, sel de Guérande, stabilisant : pectine), **NOISETTES** 6.9%, Poudre de **LAIT** entier, Biscuit cacaoté 1,3% (Sucre, farine de **BLE**, farine d'**AMANDE**, amidon de **BLE**, huile de tournesol, cacao maigre en poudre, albumine d'**OEUF** en poudre, poudre à lever : bicarbonate de sodium, sel), Feuilletine 0,8% (Farine de **BLE**, sucre, graisse végétale (tournesol, colza), matière grasse **LAITIERE**, sucre du **LAIT**, protéine du **LAIT**, sel, extrait de malt d'**ORGE**, émulsifiant: lécithine , poudre à lever : bicarbonate de sodium), Sirop de glucose, Emulsifiant: lécithine de **SOJA**, Pop-Corn 0,2% (Mais (Mais, Huile de tournesol, sel), sucre, sirop de glucose, sel), Céréales croustillantes 0,2% (Farine de riz, farine de **BLE**, **BLE** malté, sucre, gluten de **BLE**, dextrose, sel), Eau, Macaron 0,2% (Sucre, amidon de **BLE**, farine de **BLE**, farine d'**AMANDES**, albumine d'**OEUF** en poudre, arôme naturel, poudre à lever: bicarbonate de sodium), Arôme naturel de vanille, Arôme naturel de framboise, Arômes naturels (**NOISETTES**, **NOIX**)

28.5% chocolat au lait (min 33% cacao), 27% chocolat noir (min 60% cacao), 5.3% chocolat blanc (min 25.5% cacao)

EN: Sugar, Cocoa mass, Anhydrous **MILK** fat, Cocoa butter, Salted butter caramel 8% (Glucose-Fructose syrup, sugar, cream (**MILK**), sweetened condensed **MILK**, unsalted butter (**MILK**), water, butter (**MILK**) with Guérande sea salt, Guérande salt, stabiliser : pectin), **HAZELNUTS** 6.9%, Whole **MILK** powder, Cocoa biscuit 1.3% (Sugar, **WHEAT** flour, **ALMONDS** flour, **WHEAT** starch, sunflower oil, fat reduced cocoa powder, **EGG** albumen, raising agent : sodium bicarbonate, salt), Feuilletine 0.8% (**WHEAT** flour, sugar, vegetable fat (sunflower, rapeseed), **MILK** fat, **MILK** sugar, **MILK** protein, salt, **BARLEY** malt extract, emulsifier : lecithin, raising agent : sodium bicarbonate), Glucose syrup, Emulsifier : **SOY** lecithin, Pop-Corn 0.2% (Corn (Corn, sunflower oil, salt), sugar, glucose syrup, salt), Crisped cereals 0.2% (Rice flour, **WHEAT** flour, **WHEAT** malt, sugar, **WHEAT** gluten, dextrose, salt), Water, Macaroon 0.2% (Sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS** flour, **EGG** albumen powder, natural flavour, raising agent sodium bicarbonate), , Natural vanilla flavour, Natural raspberry flavour, Natural flavours (**HAZELNUTS**, **NUTS**).

28.5% milk chocolate (min 33% cocoa), 27% dark chocolate (min 60% cocoa), 5.3% white chocolate (min 25.5% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

+32 478 78 25 52

	Date de rédaction : 23/05/2022	Date de mise en application : 1/6/2022	Page 3 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	555 kcal
	2311 kJ
Fat	37.5 g
<i>Of which Saturated</i>	20.2 g
Carbohydrates	48.8 g
<i>Of which Sugars</i>	43.8 g
Proteins	5.4 g
Salt	0.16 g

MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

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

	Date de rédaction : 23/05/2022	Date de mise en application : 1/6/2022	Page 4 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

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

NAME : Mélissa Cappelier
POSITION : Quality manager