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PRODUCT NAME : Perle speculoos

BRAND : Bruyere

LEGAL NAME : Assortment of chocolate pralines


Internal item code	11060247			
EAN	5414864992282			
Net weight	1kg			
CU : Gross weight	1.250kg			
CU: L x l x H	295 x 197 x 70			
CA : gross weight	13 kg			
CA : L x l x H	360 x 310 x 400			
Number CU by CA	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 6 months

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
<i>Peanut and products thereof</i>			X

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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
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: Spéculoos 26% (Farine de **blé**, sucre, Huile végétale (palme, colza), sucre candi, Poudre à lever : carbonate acide de sodium, Farine de **soja**, sel, cannelle), Sucre, Matière grasse **laitière** anhydre, Poudre de **lait** entier, Graisse végétale (Palmiste, palme, tournesol, colza), Beurre de cacao, Pâte de cacao, Dextrose, Lactosérum de **lait** en poudre, Poudre de **lait** écrémé, Emulsifiant : lécithine de **soja**, Arôme naturel de vanille, Vanilline.

EN : Speculoos 26% (**Wheat** flour, sugar, vegetable fat (palm, rapeseed), candy sugar, raising agent: sodium hydrogen carbonate, **soy** flour, salt, cinnamon), Sugar, Anhydrous **milk** fat, Whole **milk** powder, Vegetable fat (palm kernel, palm, sunflower, rapeseed), Cocoa butter, Cocoa mass, Dextrose, Whey powder (**milk**), Skimmed **milk** powder, Emulsifier : **soy** lecithin, Natural vanilla flavour, Vanillin.


31.7% milk chocolate (min 33% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

+32 478 78 25 52

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	578 kcal
	2407 kJ
Fat	38.5 g
<i>Of which Saturated</i>	24.1 g
Carbohydrates	52.6 g
<i>Of which Sugars</i>	43.1 g
Proteins	5.2 g
Salt	0.34 g

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MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

MICROBIOLOGICAL STANDARD	
Total plate count	< 100 000 cfu/g
Coliforms	< 10 cfu/g
Yeast & moulds	< 200 cfu/g
Salmonella	None/25g
Listeria monocytogene	None/25g
Staphylococcus coag +	< 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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NAME : Mélissa Cappelier
POSITION : Quality manager