

PRODUCT DESCRIPTION	
ARTICLE:	Perle spéculoos
PRODUCT CODE:	11060247
CLASS:	Pearls
CONDITIONNING:	Bulk box 1 Kg
PROCESS:	Moulding
SHELF LIFE:	9 months from date of manufacture
DESCRIPTION:	Speculoos cream, coated with milk chocolate, decorated with speculoos crushed
COMPOSITION:	Sugar (28%), Speculoos [WHEAT flour, sugar, vegetable oils (palm, rapeseed), sugar syrup candy, baking powder: E500(i), SOY flour, salt, cinnamon] (26%), Whole MILK powder (13%), Anhydrous MILK fat (11%), Vegetable fat [palm kernel, palm, sunflower, rapeseed] (9%), Cocoa butter (8%), Cocoa mass (5%), Emulsifier : SOY lecithin (<1%), Natural vanilla flavour (<1%)
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.



ALLERGENS	Present in product	Used inside factory	Absent
<i>Peanuts & der.</i>			X
<i>Eggs</i>			X
<i>Fish & der.</i>			X
<i>Shellfish & der.</i>			X
<i>Soy & der.</i>	X		
<i>Dairy product</i>	X		
<i>Cereals & gluten</i>	X		
<i>Sesame seed & der.</i>			X
<i>Mustard & der.</i>			X
<i>Celery & der.</i>			X
<i>Sulfites (E220 to E227)</i>			X
<i>Nuts & dr.</i>		X	
<i>Lupin</i>			X

NUTRITIONAL INFORMATION (for 100g):	
<i>Energy</i>	568,6 Kcal
	2376,7 KJ
<i>Lipids</i>	38,3 g
<i>Saturated fatty acid</i>	24,3 g
<i>Carbohydrates</i>	50,6 g
<i>Sugars</i>	40,6 g
<i>Proteins</i>	5,3 g
<i>Salt</i>	0,3 g
MICROBIAL VALUE (for 1g)	
<i>Total plate count</i>	Max. 100000
<i>Coliforms</i>	Max. 10
<i>Yeast & moulds</i>	Max. 200
<i>Salmonella</i>	None

ADDITIONAL INFORMATION

GMO-free

Metal detection range: Ferrous: 1.5 mm
Non-ferrous: 1.5 mm
Stainless: 2.0 mm

This information has been sent to your attention and can in no case be broadcast without prior consent of BRUYERRE S.A.

DATE : 15-05-17

AUTOR : E. Zimmer