

	Date de rédaction : 01/04/2022	Date de mise en application : 01/04/2022	Page 1 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 4



PRODUCT NAME : Maya

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11060385	90403130		
EAN	5414864990509	Bulk		
Net weight	800 g	4kg		
CU : Gross weight	1.050kg	-		
CU: L x l x H	295 x 197 x 70	-		
CA : gross weight	11 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
<i>Soybeans and products thereof</i>	X		

	Date de rédaction : 01/04/2022	Date de mise en application : 01/04/2022	Page 2 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 4

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: Sucre, Pâte de cacao, **NOISETTES** 26%, Beurre de cacao, Matière grasse **LAITIERE** anhydre, Poudre de **LAIT** entier, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, Poudre de cacao maigre.
17.9% chocolat au lait (min 60% cacao), 17.6% chocolat noir (min 60% cacao), 17.5% chocolat noir (min 80% cacao)

EN: Sugar, Cocoa mass, **HAZELNUTS** 26%, Cocoa butter, Anhydrous **MILK** fat, Whole **MILK** powder, Emulsifier: **SOY** lecithin, Natural vanilla flavour, Reduced-fat cocoa powder.
17.9% milk chocolate (min 60% cocoa), 17.6% dark chocolate (min 60% cocoa), 17.5% dark chocolate (min 80% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):		
Energy	558	kcal
	2322	kJ
Fat	39.1	g
<i>Of which Saturated</i>	15.1	g
Carbohydrates	43.4	g
<i>Of which Sugars</i>	38.4	g
Proteins	8.0	g
Salt	0.03	g

	Date de rédaction : 01/04/2022	Date de mise en application : 01/04/2022	Page 3 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 4

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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