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PRODUCT NAME : Noix

BRAND : Bruyère

LEGAL NAME : chocolate pralines


Internal item code	11020387	90402630		
EAN	5414864990554	Bulk		
Net weight	1.1kg	4kg		
CU : Gross weight	1.350kg	-		
CU: L x l x H	295 x 197 x 70	-		
CA : gross weight	14 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 9 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: Sucre, **NOISETTES** 24,2%, Huiles et graisses végétales totalement hydrogénées (coco, tournesol), Beurre de cacao, Céréales croustillantes 6,3% (Farine de riz, sucre, sel, beurre de cacao), Poudre de **LAIT** entier, Pâte de cacao, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille.
33.3% chocolat au lait (min 33% cacao)


EN: Sugar, **HAZELNUTS** 24.2%, Totally hydrogenated vegetable oil and fat (coconut, sunflower), Cocoa butter, Crisped cereals 6.3% (Rice flour, sugar, salt, cocoa butter), Whole **MILK** powder, Cocoa mass, Emulsifier: **SOY** lecithin, Natural vanilla flavour.
33.3% milk chocolate (min 33% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	572 kcal
	2386 kJ
Fat	37.2 g
<i>Of which Saturated</i>	18.8 g
Carbohydrates	53.2 g
<i>Of which Sugars</i>	44.8 g
Proteins	6.2 g
Salt	0.18 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