


SPECIFICATION SHEET

CHOC-PRAt-11030011

Version : 03

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PRODUCT DESCRIPTION		
ARTICLE:	Caraïbe	
PRODUCT CODE:	11030011	
CLASS:	Bitter chocolate	
CONDITIONNING:	Bulk box 1.1 Kg	
PROCESS:	Extrusion	
SHELF LIFE:	6 months from date of manufacture	
DESCRIPTION:	Dark ganache from selected origin cacao beans chocolate, coated with extra-bitter chocolate, decorated with cocoa nibs	
COMPOSITION:	Cocoa mass (55%), Cream [MILK] (21%), Sugar (18%), Alcohol 96.2° (3%), Anhydrous MILK fat (2%), Cocoa butter (1%), Emulsifier: SOY lecithin, Natural vanilla flavour	
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	NUTRITIONAL INFORMATION (for 100g):	
<i>Peanuts & der.</i>			x	<i>Energy</i>	434.0 Kcal
<i>Eggs</i>		x			1814.0 KJ
<i>Fish & der.</i>			x	<i>Lipids</i>	38.1 g
<i>Shellfish & der.</i>			x	<i>Saturated fatty acid</i>	27.2 g
<i>Soy & der.</i>	x			<i>Carbohydrates</i>	16.9 g
<i>Dairy product</i>	x			<i>Sugars</i>	14.1 g
<i>Cereals & gluten</i>		x		<i>Proteins</i>	5.9 g
<i>Sesame seed & der.</i>			x	<i>Salt</i>	0.0 g
<i>Mustard & der.</i>			x	MICROBIAL VALUE (for 1g)	
<i>Celery & der.</i>			x	<i>Total plate count</i>	Max. 100000
<i>Sulfites (E220 to E227)</i>		x		<i>Coliforms</i>	Max. 10
<i>Nuts & dr.</i>		x		<i>Yeast & moulds</i>	Max. 200
<i>Lupin</i>			x	<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 : 19/11/2019

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