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PRODUCT NAME : CARAÏBE

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11030011			
EAN	5414864990127			
Net weight	800g			
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 2.5 months

ALLERGENS (in accordance with regulation (EC) 1169/2011)

ALLERGENS (Regulation (EC) 1169/2011)	Present in product	Used inside factory	Absent
Cereal containing gluten and products thereof		X	
Crustaceans and products thereof			X
Eggs and products thereof		X	
Fish and products thereof			X
Peanut and products thereof			X
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

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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: Pâte de cacao, Matière grasse **LAITIERE** anhydre, Pâte de cacao Saint Domingue, Sucre, Sirop de sucre inverti, Poudre de cacao, Crème fraîche (**MILK**), Beurre de cacao, Alcool, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille.

EN: Cocoa mass, Anhydrous **MILK** fat, Saint Domingue cocoa mass, Sugar, Invert sugar sirup, Cocoa powder, Cream (**MILK**), Cocoa butter, Alcohol, Emulsifier : **SOY** lecithin, Natural vanilla flavour.

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	604 kcal
	2497 kJ
Fat	53.7 g
<i>Of which Saturated</i>	32.9 g
Carbohydrates	21.4 g
<i>Of which Sugars</i>	18.7 g
Proteins	5.9 g
Salt	0.018 g

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

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<i>Staphylococcus coag +</i>	< 100 cfu/g
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- 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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POSITION : Quality manager