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PRODUCT NAME : Dark egg - Macaroon raspberries

BRAND : Bruyère

LEGAL NAME : Mini egg chocolate

Internal item code	13030175	11030172	13030377	
EAN	5414864906142	5414864906234	5414864907286	
Net weight	2.5 kg	170g	1.8 kg	
CU : Gross weight	-	185 g	2,05kg	
CU: L x l x H	-	62 x 54 x 85mm	295x197x70	
CA : gross weight	-	1700g		
CA : L x l x H	-	284 x 166 x 98 mm		
Number CU by CA	-	8		

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)

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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
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, Beurre de cacao, Matière grasse **LAITIERE** anhydre, Macaron 8,7% (Sucre, amidon de **BLE**, farine de **BLE**, farine d'**AMANDES**, albumine d'**ŒUF** en poudre, arôme naturel, poudre à lever: bicarbonate de sodium), Poudre de **LAIT** entier, Emulsifiant : lécithine de **SOJA**, Arôme naturel de framboise, Arôme naturel de vanille.

33.3% chocolat noir (min 60% cacao), 34.8% chocolat au lait (min 33% cacao)

EN: Sugar, Cocoa mass, Cocoa butter, Anhydrous **MILK** fat, Macaroon 8.7% (Sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS** flour, **EGGS** albumen powder, natural flavour, raising agent: sodium bicarbonate), Whole **MILK** powder, Emulsifier : **SOY** lecithin, Natural raspberry flavour, Natural vanilla flavour.

33.3% dark chocolate (min 60% cocoa), 34.8% 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	601 kcal
	2495 kJ
Fat	46.8 g

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<i>Of which Saturated</i>	28.3 g
Carbohydrates	39.6 g
<i>Of which Sugars</i>	35.2 g
Proteins	5.1 g
Salt	0.07 g

MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

MICROBIOLOGICAL STANDARD	
<i>Total plate count</i>	< 100 000 cfu/g
<i>Coliforms</i>	< 10 cfu/g
<i>Yeast & moulds</i>	< 200 cfu/g
<i>Salmonella</i>	None/25g
<i>Listeria monocytogene</i>	None/25g
<i>Staphylococcus coag +</i>	< 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