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PRODUCT NAME : Manon chocolat

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11030218	90403050		
EAN	5414864990448	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 2.5 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		

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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, Matière grasse **LAITIERE** anhydre, Pâte de cacao, Beurre de cacao, Poudre de **LAIT** entier, Crème fraîche (**LAIT**), Sirop de glucose, Eau, Alcool, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille.

30.3% chocolat blanc (min 25.5% cacao), 24.7% chocolat noir (min 60% cacao)

EN: Sugar, Anhydrous **MILK** fat, Cocoa mass, Cocoa butter, Whole **MILK** powder, Cream (**MILK**), Glucose syrup, Water, Alcohol, Emulsifier: **SOY** lecithin, Natural vanilla flavour.

30.3% white chocolate (min 25.5% cocoa), 24.7% dark chocolate (min 60% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):		
Energy	549	kcal
	2287	kJ
Fat	38.0	g
<i>Of which Saturated</i>	23.2	g
Carbohydrates	45.8	g
<i>Of which Sugars</i>	42.9	g
Proteins	3.9	g
Salt	<0.01	g

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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