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PRODUCT NAME : Orangettes

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11040264			
EAN	5414864906517			
Net weight	100 g			
CU : Gross weight	180g			
CU: L x l x H	80x100mm			
CA : gross weight	1690 g			
CA : L x l x H	348x173x108mm			
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)

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: Chocolat noir 50% (min 60% cacao) (pâte cacao, sucre, beurre cacao, émulsifiant : lécithine de SOJA), morceau d'écorce d'orange confite 49% (écorce d'orange, sucre, sirop de glucose, dextrose, acidifiant : acide citrique), poudre de cacao.

EN: Dark chocolate 50% (min 60% cocoa) (Cocoa mass, sugar, cocoa butter, emulsifier : SOY lecithin), Piece of candied orange peel 49% (Orange peel, sugar, glucose syrup, dextrose, acidifying agent: citric acid), cocoa powder.

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	442 kcal
	1852 kJ
Fat	19 g
<i>Of which Saturated</i>	12 g
Carbohydrates	61 g
<i>Of which Sugars</i>	57 g
Proteins	5.5 g
Salt	< 0.01 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

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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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POSITION : Quality manager