

	Date de rédaction : 14/04/2022	Date de mise en application : 1/6/2022	Page 1 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 1



PRODUCT NAME : Rocher lait

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11060280	11040265	11040211	
EAN	5414864989992	5414864906524	5414864904322	
Net weight	1.100 kg	100g (metal box)	150g	
CU : Gross weight	1.350kg	180g	155 g	
CU: L x l x H	295 x 197 x 70	80x100mm	80x50x140	
CA : gross weight	14 kg	1690 g	1,811 kg	
CA : L x l x H	360 x 310 x 400	348x173x108mm	310x280x120	
Number CU by CA	10	8	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 6 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

	Date de rédaction : 14/04/2022	Date de mise en application : 1/6/2022	Page 2 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

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: 31,9% Chocolat au lait (min 33% cacao) (Sucre, beurre de cacao, poudre de **LAIT** entier, pâte de cacao, émulsifiant: lécithine de **SOJA**, arôme naturel de vanille), 31,5% **NOISETTES**, Sucre, Huiles et graisses végétales totalement hydrogénées (coco, tournesol).

EN: 31.9% milk chocolate (min 33% cocoa) (Sugar, cocoa butter, whole **MILK** powder, cocoa mass, emulsifier: **SOY** lecithin, natural vanilla flavour), 31.5% **HAZELNUTS**, Sugar, Totally hydrogenated vegetable oils and fats (coconut, sunflower).

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	592 kcal
	2464 kJ
Fat	41.5 g
<i>Of which Saturated</i>	19.1 g
Carbohydrates	48.2 g
<i>Of which Sugars</i>	44.3 g
Proteins	6.5 g
Salt	0.05 g

	Date de rédaction : 14/04/2022	Date de mise en application : 1/6/2022	Page 3 sur 3
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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
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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