


## SPECIFICATION SHEET

CHOC-PRAt-11060243

Version : 05

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PRODUCT DESCRIPTION		
ARTICLE:	Perle coco	
PRODUCT CODE:	11060243	
CLASS:	-	
CONDITIONNING:	Bulk box 1 Kg	
PROCESS:	Moulding	
SHELF LIFE:	9 months from date of manufacture	
DESCRIPTION:	Coconut cream coated with white chocolate, rolled in grated coconut	
COMPOSITION:	Sugar (40.62%), Whole powdered <b>MILK</b> (20.54%), Cocoa butter (16.58%), Anhydrous <b>MILK</b> fat (11.4%), Grated coconut (7.3%), Water (1.56%), Coconut flavour (0.9%), Sorbitol (0.9%), Emulsifier: <b>SOY</b> lecithin (0.1%), Natural vanilla flavour (0.1%)	
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.	

ALLERGENS	Present in product	Used inside factory	Absent	NUTRITIONAL INFORMATION (for 100g):	
<i>Peanuts &amp; der.</i>			x	<i>Energy</i>	566.0 Kcal
<i>Eggs</i>			x		2359.0 KJ
<i>Fish &amp; der.</i>			x	<i>Lipids</i>	37.2 g
<i>Shellfish &amp; der.</i>			x	<i>Saturated fatty acid</i>	24.0 g
<i>Soy &amp; der.</i>	x			<i>Glucides</i>	53.0 g
<i>Dairy product</i>	x			<i>Sugars</i>	49.5 g
<i>Cereals &amp; gluten</i>		x		<i>Proteins</i>	4.8 g
<i>Sesame seed &amp; der.</i>			x	<i>Salt</i>	0.2 g
<i>Mustard &amp; der.</i>			x	MICROBIAL VALUE (for 1g)	
<i>Celery &amp; der.</i>			x	<i>Total plate count</i>	Max. 100000
<i>Sulfites (E220 to E227)</i>			x	<i>Coliforms</i>	Max. 10
<i>Nuts &amp; dr.</i>		x		<i>Yeast &amp; moulds</i>	Max. 200
<i>Lupin</i>			x	<i>Salmonella</i>	None

### ADDITIONAL INFORMATION

GMO-free

Metal detection range: Ferrous: 1.5 mm  
Non-ferrous: 1.5 mm  
Stainless: 2.0 mm

This information has been sent to your attention and can in no case be broadcast without prior consent of BRUYERRE Chocolates S.A.

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AUTOR : E. Zimmer