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**PRODUCT NAME** : Rocher lait

**BRAND** : Bruyère

**LEGAL NAME** : chocolate pralines


<b>Internal item code</b>	11060280	11040265	11040211	90403020
<b>EAN</b>	5414864989992	5414864906524	5414864904322	Bulk
<b>Net weight</b>	1.100 kg	100g (metal box)	150g	4kg
<b>CU : Gross weight</b>	1.350kg	180g	155 g	-
<b>CU: L x l x H</b>	295 x 197 x 70	80x100mm	80x50x140	-
<b>CA : gross weight</b>	14 kg	1690 g	1,811 kg	-
<b>CA : L x l x H</b>	360 x 310 x 400	348x173x108mm	310x280x120	-
<b>Number CU by CA</b>	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

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<b>Soybeans and products thereof</b>	X		
<b>Milk and products thereof</b>	X		
<b>Nuts and products thereof</b>	X		
<b>Celery and products thereof</b>			X
<b>Mustard and products thereof</b>			X
<b>Sesame seeds and products thereof</b>			X
<b>Sulphur dioxide and sulphites &gt; 10 ppm</b>			X
<b>Lupin and products thereof</b>			X
<b>Molluscs and products thereof</b>			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](mailto:quality@bruyere.eu)

+32 478 78 25 52

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

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

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### **MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

<b>MICROBIOLOGICAL STANDARD</b>	
<b>Total plate count</b>	< 100 000 cfu/g
<b>Coliforms</b>	< 10 cfu/g
<b>Yeast &amp; moulds</b>	< 200 cfu/g
<b>Salmonella</b>	None/25g
<b>Listeria monocytogene</b>	None/25g
<b>Staphylococcus coag +</b>	< 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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Bruyere Chocolates SA  
Rue François-Léon Bruyere 38  
B-6041 Gosselies  
Belgium

NAME : Mélissa Cappelier  
POSITION : Quality manager