

	Date de rédaction : 18/11/2022	Date de mise en application : 02/05/2025	Page 1 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 4



PRODUCT NAME : TRUFFE CARAMEL

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11030379	90403216		
EAN	5414864990745	Bulk		
Net weight	1.1kg	4kg		
CU : Gross weight	1.350kg	-		
CU: L x l x H	295 x 197 x 70	-		
CA : gross weight	14 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 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
<i>Soybeans and products thereof</i>	X		

	Date de rédaction : 18/11/2022	Date de mise en application : 02/05/2025	Page 2 sur 3
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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: Caramel au beurre salé 25,25% (Sirop de glucose-fructose, sucre, crème (**LAIT**), **LAIT** concentré sucré, beurre doux (**LAIT**), eau, beurre (**LAIT**) à la fleur de sel de Guérande, sel de Guérande, stabilisant : pectine), Sucre, Beurre de cacao, Matière grasse **LAITIERE** anhydre, Poudre de **LAIT** entier, Pâte de cacao, Feuilletine 5% (Farine de **BLE**, sucre, graisse végétale (tournesol, colza) , matière grasse **LAITIERE**, sucre du **LAIT**, protéine du **LAIT**, sel, extrait de malt d'**ORGE**, émulsifiant: lécithine, poudre à lever : bicarbonate de sodium), Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, Arôme nature.
Contient : LAIT, BLE, ORGE, SOJA, NOISETTES.

EN: Salted butter caramel 25.25% (Glucose-Fructose syrup, sugar, cream (**MILK**), sweetened condensed **MILK**, unsalted butter (**MILK**), water, butter (**MILK**) with Guérande sea salt, Guérande salt, stabiliser : pectin), Sugar, Cocoa butter, Anhydrous **MILK** fat, Whole **MILK** powder, Cocoa mass, Feuilletine 5% (**WHEAT** flour, sugar, vegetable fat (sunflower, rapeseed), anhydrous **MILK** fat, **MILK** sugar, **MILK** protein, salt, **BARLEY** malt extract, Emulsifier : lecithin, raising agent : sodium bicarbonate), Emulsifier : **SOY** lecithin, Natural vanilla flavour, Natural flavour.
Contains : MILK, WHEAT, BARLEY, SOY, HAZELNUTS.

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	589 kcal
	2450 kJ
Fat	44.3 g
<i>Of which Saturated</i>	27.0 g
Carbohydrates	44.2 g
<i>Of which Sugars</i>	40.3 g

	Date de rédaction : 18/11/2022	Date de mise en application : 02/05/2025	Page 3 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 4

Proteins	3.5 g
Salt	0.29 g

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 + 2023/915
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