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PRODUCT NAME : 9 pieces all milk

BRAND : Bruyere

LEGAL NAME : Assortment of chocolate pralines


Internal item code	11040371			
EAN	5414864906357			
Net weight	115g			
CU : Gross weight	200g			
CU: L x l x H	155x155x40			
CA : gross weight	2900g			
CA : L x l x H	322x162x240			
Number CU by CA	12			

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		
<i>Milk and products thereof</i>	X		
<i>Nuts and products thereof</i>	X		
<i>Celery and products thereof</i>			X
<i>Mustard and products thereof</i>			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: Sucre, **NOISETTES** 13,8%, Pâte de cacao, Beurre de cacao, Matière grasse **LAITIERE** anhydre, Poudre de **LAIT** entier, Huiles et graisses végétales totalement hydrogénées (coco, tournesol), **PISTACHES** 2,2%, Biscuit cacaoté 1% (Sucre, farine de **BLE**, farine d'**AMANDE**, amidon de **BLE**, huile de tournesol, cacao maigre en poudre, albumine d'**ŒUF** en poudre, poudre à lever : bicarbonate de sodium, sel), Céréales croustillantes 0,8% (Farine de riz, sucre, sel, beurre de cacao), Emulsifiant : lécithine de **SOJA**, Arôme naturel de vanille, Extrait de café 0,2%, Céréales croustillantes 0,2% (Farine de riz, farine de **BLE**, **BLE** malté, sucre, gluten de **BLE**, dextrose, sel), Sirop de sucre inverti, Arômes naturels (**NOISETTE**, **NOIX**), Sel, Cacao maigre en poudre, Ingrédients colorants : extrait de spiruline, concentrés de pomme, cassis, radis.

38.3% chocolat au lait (min 33% cacao), 12% chocolat noir (min 60% cacao), 3.4% chocolat blanc (min 25.5% cacao)

EN: Sugar, **HAZELNUTS** 13.8%, Cocoa mass, Cocoa butter, Anhydrous **MILK** fat, Whole **MILK** powder, Totally hydrogenated vegetable oil and fat (coconut, sunflower), **PISTACHIOS** 2.2%, Cocoa biscuit 1% (Sugar, **WHEAT** flour, **ALMONDS** flour, **WHEAT** starch, sunflower oil, fat reduced cocoa powder, **EGG** albumen, raising agent : sodium bicarbonate, salt), Crisped cereals 0.8% (Rice flour, sugar, salt, cocoa butter), Emulsifier : **SOY** lecithin, Natural vanilla flavour, Coffee extract 0.2%, Crisped cereals 0.2% (Rice flour, **WHEAT** flour, **WHEAT** malt, sugar, **WHEAT** gluten, dextrose, salt), Invert sugar syrup, Natural flavours (**HAZELNUT**, **WALNUT**), Salt, Fat reduced cocoa powder, Colouring foods : spirulina extract, apple, radish and blackcurrant concentrates.


38.3% milk chocolate (min 33% cocoa), 12% dark chocolate (min 60% cocoa), 3.4% white chocolate (min 25.5% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	582 kcal
	2423 kJ
Fat	41.0 g

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<i>Of which Saturated</i>	21.3 g
Carbohydrates	47.6 g
<i>Of which Sugars</i>	43.4 g
Proteins	5.8 g
Salt	0.09 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
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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NAME : Mélissa Cappelier
POSITION : Quality manager