	Date de rédaction : 20/5/2022	Date de mise en application : 1/6/2022	Page 1 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

---

**PRODUCT NAME** : Coffret 9pièces truffes - Truffles

---

**BRAND** : Bruyère

---

**LEGAL NAME** : Assortment of chocolate pralines

---

<b>Internal item code</b>	11040373			
<b>EAN</b>	5414864906371			
<b>Net weight</b>	125g			
<b>CU : Gross weight</b>	210 g			
<b>CU: L x l x H</b>	155x155x40			
<b>CA : gross weight</b>	3020g			
<b>CA : L x l x H</b>	322x162x240			
<b>Number CU by CA</b>	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
<b>Cereal containing gluten</b> and products thereof	X		
<b>Crustaceans</b> and products thereof			X
<b>Eggs</b> and products thereof		X	
<b>Fish</b> and products thereof			X
<b>Peanut</b> and products thereof			X
<b>Soybeans</b> and products thereof	X		
<b>Milk</b> and products thereof	X		
<b>Nuts</b> and products thereof	X		
<b>Celery</b> and products thereof			X
<b>Mustard</b> and products thereof			X

	Date de rédaction : 20/5/2022	Date de mise en application : 1/6/2022	Page 2 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

<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: Sucre, Beurre de cacao, Matière grasse **LAITIERE** anhydre, 9.6% **NOISETTES**, Pâte de cacao, Poudre de **LAIT** entier, 3.8% Spéculoos (Farine de **BLE**, sucre, huiles végétales (huile de palme (RSPO) issue de plantations durables et certifiées, huile de colza), sirop de sucre candi, poudre à lever (carbonate acide de sodium), farine de **SOJA**, sel, cannelle), Huiles et graisses végétales totalement hydrogénées (coco, tournesol), 1.2% Noix de coco, Sirop de glucose, Eau, Cacao en poudre, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, Poudre de **LAIT** maigre, Arôme naturel, Emulsifiant: lécithine.

22% chocolat blanc (min 25.5% cacao), 18.3% chocolat au lait (min 33% cacao), 11.1% chocolat noir (min 60% cacao).

EN: Sugar, Cocoa butter, Anhydrous **MILK** fat, 9.6% **HAZELNUTS**, Cocoa mass, Whole **MILK** Powder, 3.8% Speculoos (**WHEAT** flour, sugar, vegetable oils (palm oil (RSPO) from sustainable and certified plantations, rapeseed oil), candy sugar syrup, raising agent (sodium hydrogen carbonate), **SOY** flour, salt, cinnamon), Totally hydrogenated vegetable oil and fat (coconut, sunflower), 1.2%Coconut, Glucose syrup, Water, Cocoa powder, Emulsifier : **SOY** lecithin, Natural vanilla flavour, Skimmed **MILK** powder, Natural flavour, Emulsifier : lecithin.

22% white chocolate (min 25.5% cocoa), 18.3% milk chocolate (min 33% cocoa), 11.1% dark chocolate (min 60% cocoa)

---


**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>	583 kcal
	2427 kJ
<b>Fat</b>	40.9 g
<i>Of which Saturated</i>	22.4 g
<b>Carbohydrates</b>	48.4 g
<i>Of which Sugars</i>	44.4 g
<b>Proteins</b>	5.3 g
<b>Salt</b>	0.12 g

	Date de rédaction : 20/5/2022	Date de mise en application : 1/6/2022	Page <b>3</b> sur <b>3</b>
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

---

## **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

---

Bruyere Chocolates SA  
Rue François-Léon Bruyere 38  
B-6041 Gosselies  
Belgium

NAME : Mélissa Cappelier  
POSITION : Quality manager