Bruyerre	Date de rédaction : 25/02/2022	Date de mise en application : 02/05/2025	Page **1** sur **3**
	Rédaction par : Pascaline Gilson		Numéro de version : 3



PRODUCT NAME : Perle macchiato

BRAND : Bruyerre

LEGAL NAME : Chocolate pralines

Internal item code	90406022	11040275	11060249	
EAN	Bulk	5414864906623	5414864907002	
Net weight	4kg	100 g	1kg	
CU : Gross weight	-	180g	1.250kg	
CU: L x l x H	-	80x100mm	295 x 197 x 70	
CA : gross weight	-	1690 g	13 kg	
CA : L x l x H	-	348x173x108mm	360 x 310 x 400	
Number CU by CA	-	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
Cereal containing gluten *and products thereof*		X	
Crustaceans *and products thereof*			X
Eggs *and products thereof*		X	
Fish *and products thereof*			X
Peanut *and products thereof*			X

Soybeans *and products thereof*	X		
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: Sucre, Matière grasse **LAITIERE** anhydre, Pâte de cacao, Beurre de cacao, Poudre de **LAIT** entier 7,4%, Extrait de café 0,9%, Emulsifiant: lécithine de **SOJA**, Arôme naturel, Arôme naturel de vanille.
Contient : LAIT, SOJA, NOISETTES.
37.5% chocolat au lait (min 33% cacao), 31.3% chocolat noir (min 60% cacao), 5% chocolat blanc (min 25.5% cacao)

EN: Sugar, Anhydrous **MILK** fat, Cocoa mass, Cocoa butter, Whole **MILK** powder 7.4%, Coffee extract 0.9%, Emulsifier: **SOY** lecithin, Natural flavour, Natural vanilla flavour.
Contains : MILK, SOY, HAZELNUTS.
37.5% milk chocolate (min 33% cocoa), 31.3% dark chocolate (min 60% cocoa), 5% white chocolate (min 25.5% cocoa)

EMERGENCY CONTACT : quality@bruyerre.eu +32 478 78 25 52

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

NUTRITIONAL INFORMATION (for 100g):		
Energy	617	kcal
	2560	kJ
Fat	50.0	g
Of which Saturated	30.8	g
Carbohydrates	36.7	g
Of which Sugars	34.9	g
Proteins	5.0	g
Salt	0.02	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 + 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

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

NAME : Pascaline Gilson
POSITION : Quality manager