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	Rédaction par : Pascaline Gilson		Numéro de version : 2



PRODUCT NAME : PASSIO

BRAND : Bruyerre

LEGAL NAME : chocolate praline

Internal item code	11060261			
EAN	5414864907996			
Net weight	1 kg			
CU : Gross weight	1.25 kg			
CU: L x l x H	295 x 197 x 70			
CA : gross weight	13 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
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: Caramel au beurre salé 51,3% (sirop de glucose-fructose, sucre, **CREME**, **LAIT** concentré sucré, **BEURRE** doux, eau, **BEURRE** salé, sel de Guérande, stabilisant : pectine), pâte de cacao, sucre, huiles végétales totalement hydrogénée (coco, tournesol), jus de fruit de la passion 2%, beurre de cacao, fibres de pommes, arômes naturels, arôme naturel de vanille, émulsifiant : lécithine de **SOJA**.
Contient : NOISETTES
35% chocolat noir (min 60% cacao)

EN : Salted butter caramel 51,3% (glucose-fructose syrup, sugar, **CREAM**, sweetened condensed **MILK**, unsalted **BUTTER**, water, salted **BUTTER**, Guérande salt, stabiliser: pectin), cocoa mass, sugar, fully hydrogenated vegetable oils (coconut, sunflower), passion fruit juice 2%, cocoa butter, apple fibre, naturals flavours, natural vanilla flavour, emulsifier : **SOY** lecithin.
Contains : HAZELNUTS
35% dark chocolate (min 60% 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	505	kcal
	2103	kJ
Fat	33.7	g
Of which Saturated	25.4	g
Carbohydrates	46.9	g
Of which Sugars	43.0	g
Proteins	3.5	g
Salt	0.6	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

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POSITION : Quality manager