


| | | | |
|---|--------------------------------------|--|--------------------------|
|  | Date de rédaction : 09/05/2022 | Date de mise en application : 1/06/2022 | Page 1 sur 4 |
| | Rédaction par : Mélissa Cappelier | | Numéro de version : 4 |



PRODUCT NAME : Azteka

BRAND : Bruyere

LEGAL NAME : chocolate pralines


| | | | | |
|---------------------------|-----------------|-------------|--|--|
| Internal item code | 11060389 | 90402555 | | |
| EAN | 5414864990080 | - | | |
| Net weight | 800 g | 4 kg (bulk) | | |
| CU : Gross weight | 1.050kg | - | | |
| CU: L x l x H | 295 x 197 x 70 | - | | |
| CA : gross weight | 11 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 : 09/05/2022 | Date de mise en application : 1/06/2022 | Page 2 sur 4 |
| | Rédaction par : Mélissa Cappelier | | Numéro de version : 4 |

| | | | |
|--|---|---|---|
| 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: Pâte de cacao, Matière grasse **LAITIERE** anhydre, Sucre, Sirop de sucre inverti, Beurre de cacao, Poudre de cacao maigre, Emulsifiant: lécithine de **SOJA**, Arômes naturels de vanille et tonka.

42,5% chocolat noir (min 60% cacao), 31,9% chocolat noir (min 80% cacao)

EN : Cocoa mass, Anhydrous **MILK** fat, Sugar, Invert sugar syrup, Cocoa butter, Reduced fat cocoa powder, Emulsifier: **SOY** lecithin, Natural flavours of vanilla and tonka.


42.5% dark chocolate (min 60% cocoa), 31.9% dark chocolate (min 80% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

+32 478 78 25 52

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

| NUTRITIONAL INFORMATION (for 100g): | |
|---|----------|
| Energy | 591 kcal |
| | 2449 kJ |
| Fat | 50.6 g |
| <i>Of which Saturated</i> | 31.0 g |
| Carbohydrates | 27.6 g |
| <i>Of which Sugars</i> | 24.6 g |
| Proteins | 6.3 g |
| Salt | 0.01 g |

| | | | |
|---|--------------------------------------|--|--------------------------|
|  | Date de rédaction : 09/05/2022 | Date de mise en application : 1/06/2022 | Page 3 sur 4 |
| | Rédaction par : Mélissa Cappelier | | Numéro de version : 4 |

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 ionizing 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