

PRODUCT DESCRIPTION	
ARTICLE:	Equinoxe
PRODUCT CODE:	11060420
CLASS:	No sugar added
CONDITIONNING:	Bulk box 1.1 Kg
AVERAGE WEIGHT:	15 g
PROCESS:	Extrusion
SHELF LIFE:	6 months from date of manufacture
DESCRIPTION:	Hazelnut praline, coated with dark chocolate, with no added sugar
COMPOSITION:	Sweetener [Maltitol] (35%), HAZELNUTS (31%), Cocoa mass (15%), Non-hydrogenated vegetable fat [palm-kernel, palm] (14), Cocoa butter (4%), Emulsifier: SOYA lecithin, Natural vanilla flavour, Coloring [E100, E120, E171] Sugar
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.



ALLERGENS	Present in product	Used inside factory	Absent
<i>Peanuts &amp; der.</i>			X
<i>Eggs</i>		X	
<i>Fish &amp; der.</i>			X
<i>Shellfish &amp; der.</i>			X
<i>Soy &amp; der.</i>	X		
<i>Dairy product</i>		X	
<i>Cereals &amp; gluten</i>		X	
<i>Sesame seed &amp; der.</i>			X
<i>Mustard &amp; der.</i>			X
<i>Celery &amp; der.</i>			X
<i>Sulfites (E220 to E227)</i>		X	
<i>Nuts &amp; dr.</i>	X		
<i>Lupin</i>			X

NUTRITIONAL INFORMATION (for 100g):	
<i>Energy</i>	587.1 Kcal
	2454.0 KJ
<i>Lipids</i>	45.4 g
<i>Saturated fatty acid</i>	26.7 g
<i>Carbohydrates</i>	39.5 g
<i>Sugars</i>	1.5 g
<i>Proteins</i>	5.1 g
<i>Salt</i>	0.0 g
MICROBIAL VALUE (for 1g)	
<i>Total plate count</i>	Max. 100000
<i>Coliforms</i>	Max. 10
<i>Yeast &amp; moulds</i>	Max. 200
<i>Salmonella</i>	None

## ADDITIONAL INFORMATION

GMO-free

Metal detection range: Ferrous: 1.5 mm  
Non-ferrous: 1.5 mm  
Stainless: 2.0 mm

This information has been sent to your attention and can in no case be broadcast without prior consent of BRUYERRE S.A.

DATE : 21/11/2019

AUTOR : E. Gabor