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|---|---|---|---|
| Bruyerre | Date de rédaction : 19/07/2022 | Date de mise en application : 02/05/2025 | Page **1** sur **3** |
| | Rédaction par : Pascaline Gilson | | Numéro de version : 3 |

**PRODUCT NAME** : Coeur jaune

**BRAND** : Bruyerre

**LEGAL NAME :** chocolate pralines

| | | | | |
|---|---|---|---|---|
| **Internal item code** | 11010067 | | | |
| **EAN** | 5414864992428 | | | |
| **Net weight** | 1.1kg | | | |
| **CU : Gross weight** | 1.350kg | | | |
| **CU: L x l x H** | 295 x 197 x 70 | | | |
| **CA : gross weight** | 14 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 2.5 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: Chocolat blanc 53,3% (min 25,5% cacao) (Sucre, beurre de cacao, poudre de lait entier, émulsifiant: lécithine de **SOJA**, arôme naturel de vanille), Purée de fruits 16,7% (Ananas, mangues, fruits de la passion, citron vert, sirop de sucre inverti), Beurre de cacao, Matière grasse **LAITIERE** anhydre, Crème (**LAIT**), Alcool, Ingrédients colorant (Concentré de carthame et citron).
**Contient : SOJA, LAIT, NOISETTES.**

EN: White chocolate 53.3% (min 25.5% cocoa) (Sugar cocoa butter, whole milk powder, emulsifier: **SOY** lecithin, natural vanilla flavour), Fruits puree 16.7% (Pineapple, mango, passion fruit, lime, invert sugar syrup), Cocoa butter, Anhydrous **MILK** fat, Cream (**MILK**), Alcohol, Colouring food (Safflower and lemon concentrate).
**Contains : SOY, MILK, HAZELNUTS.**

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

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

| NUTRITIONAL INFORMATION (for 100g): | | |
|---|---|---|
| **Energy** | 548 | kcal |
| | 2275 | kJ |
| **Fat** | 41.8 | g |
| *Of which Saturated* | 25.3 | g |
| **Carbohydrates** | 35.3 | g |
| *Of which Sugars* | 33.1 | g |
| **Proteins** | 3.7 | g |
| **Salt** | 0.12 | 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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