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PRODUCT NAME : TRUFFE PISTACHE

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	00068707	11010079	90406082	
EAN	5414864907767	5414864908238	Bulk	
Net weight	1 kg	140 g	4 kg	
CU : Gross weight	1.25 kg	160 g	-	
CU: L x l x H	295 x 197 x 70	95 x 95 x 85	-	
CA : gross weight	13 kg	1,53 kg	-	
CA : L x l x H	360 x 310 x 400	390 x 200 x 100	-	
Number CU by CA	10	8	-	

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

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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, **PISTACHES** 20,7%, matière grasse **LAITIERE** anhydre, beurre de cacao, poudre de **LAIT** entier, pâte de cacao, émulsifiant : lécithine de **SOJA**, arôme naturel de vanille, arôme naturel, sel.

Contient : **NOISETTES**

42,6% chocolat blanc (min 25,5% cacao), 19% chocolat au lait (min 33% cacao).

EN : sugar, **PISTACHIOS** 20,7%, anhydrous **MILK** fat, cocoa butter, whole **MILK** powder, cocoa mass, Emulsifier : **SOY** lecithin, natural vanilla flavour, natural flavour, salt.

Contains : **HAZELNUTS**

42,6% white chocolate (min 25,5% cocoa), 19% milk chocolate (min 33% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	614 kcal
	2549 kJ
Fat	47.1 g
<i>Of which Saturated</i>	24.2 g
Carbohydrates	39.6 g
<i>Of which Sugars</i>	36.2 g
Proteins	7.8 g
Salt	0.3 g

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MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

MICROBIOLOGICAL STANDARD	
<i>Total plate count</i>	< 100 000 cfu/g
<i>Coliforms</i>	< 10 cfu/g
<i>Yeast & moulds</i>	< 200 cfu/g
<i>Salmonella</i>	None/25g
<i>Listeria monocytogene</i>	None/25g
<i>Staphylococcus coag +</i>	< 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

Bruyere Chocolates SA

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POSITION : Quality manager