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PRODUCT NAME : Truffe tiramisu

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11060246	90403524	11040212	11010080
EAN	5414864990271	-	5414864905138	5414864908252
Net weight	1kg	Bulk 4kg	150g	140 g
CU : Gross weight	1.250kg		155 g	160 g
CU: L x l x H	295 x 197 x 70		80x50x140	95 x 95 x 85
CA : gross weight	13 kg		1,811 kg	1,53 kg
CA : L x l x H	360 x 310 x 400		310x280x120	390 x 200 x 100
Number CU by CA	10		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
<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

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<i>Peanut and products thereof</i>			X
<i>Soybeans and products thereof</i>	X		
<i>Milk and products thereof</i>	X		
<i>Nuts and products thereof</i>	X		
<i>Celery and products thereof</i>			X
<i>Mustard and products thereof</i>			X
<i>Sesame seeds and products thereof</i>			X
<i>Sulphur dioxide and sulphites > 10 ppm</i>			X
<i>Lupin and products thereof</i>			X
<i>Molluscs and products thereof</i>			X

INGREDIENTS LIST (in accordance with regulation (EC) 1169/2011) :

FR: sucre, beurre de cacao, matière grasse **LAITIÈRE** anhydre, poudre de **LAIT** entier, macaron 7,9% (sucre, amidon de **BLE**, Farine de **BLE**, **AMANDES** 13%, Blanc d'**OEUF**s en poudre, arômes naturels, poudre à lever (bicarbonate de sodium E500ii)), pâte de cacao, poudre de cacao, café moulu, émulsifiant : lécithine de **SOJA**, arôme naturel de vanille, extrait de café, arôme naturel.

Contient : NOISETTES.

39,3% Chocolat au lait (min 33% cacao), 31,7% Chocolat blanc (min 25,5% cacao)

EN : sugar, cocoa butter, anhydrous **MILK** fat, Whole **MILK** powder, Macaron 7.9% (Sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS** 13%, **EGG** albumen powder, natural flavours, baking powder (sodium bicarbonate E500ii)), cocoa mass, cocoa powder, ground coffee, emulsifier : **SOY** lecithin, natural vanilla flavour, coffee extract, natural flavour.

Contains : HAZELNUTS.

39,3% milk chocolate (min 33% cocoa), 31,7% white chocolate (25,5% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	576 kcal
	2398 kJ
Fat	40.3 g
<i>Of which Saturated</i>	24.4 g
Carbohydrates	47.6 g
<i>Of which Sugars</i>	44.1 g
Proteins	5.7 g
Salt	0.1 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

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 POSITION : Quality manager