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PRODUCT NAME : Truffles cacao intense 80%

BRAND : Bruyere

LEGAL NAME : chocolate pralines

Internal item code	11030047	11040213	90403525	11010076
EAN	5414864903929	5414864993258	Bulk	5414864908177
Net weight	1kg	150 g (pouch)	4kg	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
<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

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<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) :

EN: Dark chocolate (42%) [cocoa mass, sugar, cocoa butter, emulsifier (lecithins (**SOY**))], Dark chocolate (32%) [cocoa mass, sugar, low-fat cocoa powder, emulsifier (lecithins (**SOY**)), natural vanilla flavor], Anhydrous milk fat (**MILK**), Cocoa powder, Invert sugar syrup.

Contains : HAZELNUTS.

FR: Chocolat noir-60 (42%) [pâte de cacao, sucre, beurre de cacao, émulsifiant (lécithines (**SOJA**))], Chocolat noir-80 (32%) [pâte de cacao, sucre, poudre de cacao maigre, émulsifiant (lécithines (**SOJA**)), arôme naturel de vanille], Matière grasse anhydre (**LAIT**), Poudre de cacao, Sirop de sucre inverti.

Contient : NOISETTES.

42% dark chocolate (min 60% cocoa), 32% dark chocolate (min 80% cocoa)

42% chocolat noir (min 60% cacao), 32% chocolat noir (min 80% cacao).

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	569 kcal
	2356 kJ
Fat	47.9 g
<i>Of which Saturated</i>	29.3 g
Carbohydrates	27.3 g
<i>Of which Sugars</i>	23.9 g
Proteins	7.2 g
Salt	0.01 g

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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

Bruyere Chocolates SA

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