

	Date de rédaction : 24/8/2022	Date de mise en application : 24/8/2022	Page 1 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 4



PRODUCT NAME : Truffe Marc de Champagne

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11010298	11040214	90403023	
EAN	5414864990721	5414864905145	Bulk	
Net weight	1 kg	150g	4kg	
CU : Gross weight	1.250kg	155 g	-	
CU: L x l x H	295 x 197 x 70	80x50x140	-	
CA : gross weight	13 kg	1,811 kg	-	
CA : L x l x H	360 x 310 x 400	310x280x120	-	
Number CU by CA	10	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 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

	Date de rédaction : 24/8/2022	Date de mise en application : 24/8/2022	Page 2 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 4

<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, Pâte de cacao, Matière grasse **LAITIERE** anhydre, Beurre de cacao, Marc de Champagne 5,6%, Poudre de **LAIT** entier, Fécule de pomme de terre, Sucre impalpable, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, Poudre de cacao.

31.7% chocolat noir (min 60% cacao), 28.2% chocolat au lait (min 33% cacao)

EN: Sugar, Cocoa mass, Anhydrous **MILK** fat, Cocoa butter, Marc de Champagne 5.6%, Whole **MILK** powder, Potato starch, Icing sugar, Emulsifier : **SOY** lecithin, Natural vanilla flavour, Cocoa powder.

31.7% dark chocolate (min 60% cocoa), 28.2% milk chocolate (min 33% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

+32 478 78 25 52

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	616 kcal
	2555 kJ
Fat	50.0 g
<i>Of which Saturated</i>	30.7 g
Carbohydrates	32.8 g
<i>Of which Sugars</i>	28.9 g
Proteins	4.1 g
Salt	0.05 g

	Date de rédaction : 24/8/2022	Date de mise en application : 24/8/2022	Page 3 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 4

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 + 1881/2006
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
 Rue François-Léon Bruyere 38
 B-6041 Gosselies
 Belgium

NAME : Mélissa Cappelier
 POSITION : Quality manager