Bruyerre	Date de rédaction : 20/03/2023	Date de mise en application : 13/02/2025	Page **1** sur **3**
	Rédaction par : Pascaline Gilson		Numéro de version : 2

PRODUCT NAME : AMBROSE

BRAND : Bruyerre

LEGAL NAME : chocolate pralines

Internal item code	11020059	90402510		
EAN	5414864990028	Bulk		
Net weight	1.1 kg	4kg		
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 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
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, **NOISETTES** 32%, Beurre de cacao, Poudre de **LAIT** entier, Pâte de cacao, Matière grasse **LAITIERE** anhydre, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille.
32% chocolat blanc (min 25.5% cacao), 5% chocolat noir (min 60% cacao).

EN: Sugar, **HAZELNUTS** 32%, Cocoa butter, Whole **MILK** powder, Cocoa mass, Anhydrous **MILK** fat, Emulsifier: **SOY** lecithin, Natural vanilla flavour.
32% white chocolate (min 25.5% cocoa), 5% dark chocolate (min 60% cocoa).

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

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

NUTRITIONAL INFORMATION (for 100g):		
Energy	593	kcal
	2468	kJ
Fat	41.0	g
Of which Saturated	14.4	g
Carbohydrates	48.7	g
Of which Sugars	44.4	g
Proteins	7.2	g
Salt	0.07	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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