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PRODUCT NAME : Brazilia

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11020110	90402640		
EAN	5414864990103	Bulk		
Net weight	1.1kg	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

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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, Pâte de cacao, Matière grasse **LAITIÈRE** anhydre, Beurre de cacao, Poudre de **LAIT** entier, Cacao maigre en poudre, Denrées alimentaires colorantes: extrait de spiruline, Concentrés de radis, cassis et pomme, Extrait de café 1%, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille.

Contient : LAIT, SOJA, NOISETTES.

57,4% chocolat au lait (min 33% cacao), 24,4% chocolat noir (min 60% cacao)

EN: Sugar, Cocoa mass, Anhydrous **MILK** fat, Cocoa butter, Whole **MILK** powder, Fat reduced cocoa powder, Colouring foods: spirulina extract, radish, blackcurrant and apple concentrates, Coffee extract 1%, Emulsifier: **SOY** lecithin, Natural vanilla flavour.

Contains : MILK, SOY, HAZELNUTS

57.4% milk chocolate (min 33% cocoa), 24.4% dark chocolate (min 60% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	587 kcal
	2441 kJ
Fat	44.1 g
<i>Of which Saturated</i>	27.0 g
Carbohydrates	42.3 g
<i>Of which Sugars</i>	40.4 g
Proteins	5.4 g
Salt	0.11 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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POSITION : Quality manager