

	Date de rédaction : 06/05/2022	Date de mise en application : 06/05/2022	Page 1 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 5



PRODUCT NAME : Manon pistaches

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11020295			
EAN	5414864990677			
Net weight	800 g			
CU : Gross weight	1.050kg			
CU: L x l x H	295 x 197 x 70			
CA : gross weight	11 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
<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

	Date de rédaction : 06/05/2022	Date de mise en application : 06/05/2022	Page 2 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 5

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, **PISTACHES** 20%, Matière grasse **LAITIERE** anhydre, Beurre de cacao, Poudre de **LAIT** entier, Pâte de cacao, Sirop de sucre inverti, Arôme naturel, Emulsifiant : lécithine de **SOJA**, Arôme naturel vanille, Sel.

EN- Sugar, **PISTACHIOS** 20%, Anhydrous **MILK** fat, Cocoa butter, Whole **MILK** powder, Cocoa mass, Invert sugar syrup, Natural flavour, Emulsifier: **SOY** lecithin, Natural vanilla flavour, Salt.

31.2% Chocolat blanc (min 25.5% cacao), 31.2% chocolat lait (min 33% cacao)

31.2% white chocolate (min 25.5% cocoa), 31.2% 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	602 kcal
	2500 kJ
Fat	45.8 g
<i>Of which Saturated</i>	23.6 g
Carbohydrates	42.8 g
<i>Of which Sugars</i>	37.8 g
Proteins	4.6 g
Salt	0.12 g

	Date de rédaction : 06/05/2022	Date de mise en application : 06/05/2022	Page 3 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 5

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 + 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.

Bruyere Chocolates SA
 Rue François-Léon Bruyere 38
 B-6041 Gosselies
 Belgium

NAME : Mélissa Cappelier
 POSITION : Quality manager