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PRODUCT NAME : REGINA

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11020431	90401100		
EAN	5414864990608	-		
Net weight	1.1kg	4kg - bulk		
CU : Gross weight	1.350kg	-		
CU: L x l x H	295 x 197 x 70	-		
CA : gross weight	14	-		
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	

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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** 23,5%, Pâte de cacao, Beurre de cacao, Feuilletine 5.1% (Farine de **BLE**, Sucre, Graisse végétale (tournesol, colza), Matière grasse **LAITIERE**, Sucre du **LAIT**, Protéine du **LAIT**, Sel, Extrait de malt d'**ORGE**, Emulsifiant : lécithine, Poudre à lever bicarbonate de sodium), Matière grasse **LAITIERE** anhydre, Poudre de **LAIT** entier, Emulsifiant : lécithine de **SOJA**, Arôme naturel vanille.
31.7% chocolat noir (min 60% cacao), 5% chocolat blanc (min 25.5% cacao)

EN : Sugar, **HAZELNUTS** 23.5%, Cocoa mass, Cocoa butter, Finely crushed biscuit 5.1% (Wheat **FLOUR**, sugar, vegetable fat (sunflower, rapeseed), **MILK** fat, **MILK** sugar, **MILK** protein, Salt, **BARLEY** malt extract, Emulsifier: lecithin, Raising agent : sodium bicarbonate), Anhydrous **MILK** fat, Whole **MILK** powder, Emulsifier: **SOY** lecithin, Natural vanilla flavour.
31.7% dark chocolate (min 60% cocoa), 5% white chocolate (min 25.5% cocoa).

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	563 kcal
	2347 kJ
Fat	38.3 g
<i>Of which Saturated</i>	15.2 g
Carbohydrates	48.2 g
<i>Of which Sugars</i>	42.5 g

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Proteins	6.4 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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