

	Date de rédaction : 04/04/2022	Date de mise en application : 01/06/2022	Page 1 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 2

PRODUCT NAME : FRAMBOISE

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11030043			
EAN	5414864904926			
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
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

	Date de rédaction : 04/04/2022	Date de mise en application : 01/06/2022	Page 2 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 2

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: Pâte de cacao, Sucre, Matière grasse **LAITIERE** anhydre, Beurre de cacao, Sirop de sucre inverti, Poudre de **LAIT** entier, Emulsifiant: lécithine de **SOJA**, Arôme naturel de framboise, Ingrédient colorant (Concentré pomme, cassis et radis), Arôme naturel de vanille.

70.8% Chocolat noir (min 60% cacao), 3.8% chocolat blanc (min 25.5% cacao)

EN: Cocoa mass, Sugar, Anhydrous **MILK** fat, Cocoa butter, Invert sugar syrup, Whole **MILK** powder, Emulsifier: **SOY** lecithin, Natural raspberry flavour, Colouring food (Apple, blackcurrant and radish concentrates), Natural vanilla flavour.

70.8% Dark chocolate (min 60% cocoa), 3.8% white chocolate (min 25.5% 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	580 kcal
	2408 kJ
Fat	46.7 g
<i>Of which Saturated</i>	28.6 g
Carbohydrates	34.8 g
<i>Of which Sugars</i>	32.1 g
Proteins	5.3 g
Salt	0.02 g

MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

MICROBIOLOGICAL STANDARD	
Total plate count	< 100 000 cfu/g
Coliforms	< 10 cfu/g
Yeast & moulds	< 200 cfu/g

	Date de rédaction : 04/04/2022	Date de mise en application : 01/06/2022	Page 3 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 2

<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