

	Date de rédaction : 06/4/2022	Date de mise en application : 6/4/2022	Page 1 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 2

PRODUCT NAME : Truffes cacao intense 80%

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11030047	11040213	90403525	
EAN	5414864903929	5414864993258	Bulk	
Net weight	1kg	150 g (pouch)	4kg	
CU : Gross weight	1.250kg	155 g	-	
CU: L x l x H	295 x 197 x 70	80x50x140	-	
CA : gross weight	13 kg	1,811 kg	-	
CA : L x l x H	360 x 310 x 400	310x280x120	-	
Number CU by CA	10	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 4 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 : 06/4/2022	Date de mise en application : 6/4/2022	Page 2 sur 4
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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) :

EN: Cocoa mass, Sugar, Butter (**MILK**), Cocoa powder 5.8%, Cocoa butter, Water, Alcohol, Emulsifier: **SOY** lecithin, Natural vanilla flavour, Glucose syrup.

FR: Pâte de cacao, Sucre, Beurre (**LAIT**), Poudre de cacao 5.8%, Beurre de cacao, Eau, Alcool, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, Sirop de glucose.

36% dark chocolate (min 60% cocoa), 33% dark chocolate (min 80% cocoa)

36% chocolat noir (min 60% cacao), 33% chocolat noir (min 80% cacao).

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	541 kcal
	2243 kJ
Fat	44.8 g
<i>Of which Saturated</i>	27.6 g
Carbohydrates	25.7 g
<i>Of which Sugars</i>	21.9 g
Proteins	6.9 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
Salmonella	None/25g

	Date de rédaction : 06/4/2022	Date de mise en application : 6/4/2022	Page 3 sur 4
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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.

Metal detection range : Ferrous – Non Ferrous - Stainless

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NAME : Mélissa Cappelier
POSITION : Quality manager