

	Date de rédaction : 11/03/2022	Date de mise en application : 11/03/2022	Page 1 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 3



PRODUCT NAME : CORNET OR

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11030072	90402190		
EAN	5414864990257	Bulk		
Net weight	1kg	4kg		
CU : Gross weight	1.250kg	-		
CU: L x l x H	295 x 197 x 70	-		
CA : gross weight	13 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 : 11/03/2022	Date de mise en application : 11/03/2022	Page 2 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 3

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** 23,2%, Pâte de cacao, Beurre de cacao, Matière grasse **LAITIÈRE** anhydre, Poudre de **LAIT** entier, Café soluble 0,8%, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille.
24% chocolat au lait (min 33% cacao), 24% chocolat noir (min 60% cacao)

EN: Sugar, **HAZELNUTS** 23.2%, Cocoa mass, Cocoa butter, Anhydrous **MILK** fat, Whole **MILK** powder, Instant coffee 0.8%, Emulsifier: **SOY** lecithin, Natural vanilla flavour.
24% milk chocolate (min 33% cocoa), 24% dark chocolate (min 60% 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	546 kcal
	2276 kJ
Fat	34.8 g
<i>Of which Saturated</i>	13.5 g
Carbohydrates	51.4 g
<i>Of which Sugars</i>	47.3 g
Proteins	6.7 g
Salt	0.04 g

	Date de rédaction : 11/03/2022	Date de mise en application : 11/03/2022	Page 3 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 3

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.

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