

SPECIFICATION SHEET

CHOC-PRAt-11030072

Version : 02

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PRODUCT DESCRIPTION		
ARTICLE:	Cornet or	
PRODUCT CODE:	11030072	
CLASS:	Maître chocolatier	
CONDITIONNING:	Bulk box 1 Kg	
PROCESS:	Dressing	
SHELF LIFE:	9 months from date of manufacture	
DESCRIPTION:	Coffee gianduja dressed in golden aluminium foil	
COMPOSITION:	Sugar (44%), HAZELNUTS (23%), Cocoa mass (18%), Cocoa butter (6%), Anhydrous MILK fat (4%), Whole MILK powder (4%), Freeze-dried coffee (1%), Emulsifier : SOY lecithin (<1%), Natural vanilla flavour (<1%)	
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.	

ALLERGENS	Present in product	Used inside factory	Absent	NUTRITIONAL INFORMATION (for 100g):	
<i>Peanuts & der.</i>			X	<i>Energy</i>	545,3 Kcal
<i>Eggs</i>			X		2279,3 KJ
<i>Fish & der.</i>			X	<i>Lipids</i>	36,5 g
<i>Shellfish & der.</i>			X	<i>Saturated fatty acid</i>	14,3 g
<i>Soy & der.</i>	X			<i>Glucides</i>	47,8 g
<i>Dairy product</i>	X			<i>Sugars</i>	46,5 g
<i>Cereals & gluten</i>		X		<i>Proteins</i>	6,4 g
<i>Sesame seed & der.</i>			X	<i>Salt</i>	0,0 g
<i>Mustard & der.</i>			X	MICROBIAL VALUE (for 1g)	
<i>Celery & der.</i>			X	<i>Total plate count</i>	Max. 100000
<i>Sulfites (E220 to E227)</i>			X	<i>Coliforms</i>	Max. 10
<i>Nuts & dr.</i>	X			<i>Yeast & moulds</i>	Max. 200
<i>Lupin</i>			X	<i>Salmonella</i>	None

ADDITIONAL INFORMATION

GMO-free

Metal detection range: Ferrous: 1.5 mm
Non-ferrous: 1.5 mm
Stainless: 2.0 mm

This information has been sent to your attention and can in no case be broadcast without prior consent of BRUYERRE S.A.

DATE : 28-06-16

AUTOR : G. Compère