

	Date de rédaction : 23/2/2022	Date de mise en application : 11/08/2025	Page 1 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 3



PRODUCT NAME : Manon cookie

BRAND : Bruyère

LEGAL NAME : Chocolate pralines

Internal item code	11030075			
EAN	5414864906814			
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
<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 : 23/2/2022	Date de mise en application : 11/08/2025	Page 2 sur 3
	Rédaction par : Pascaline Gilson		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, Pâte de cacao, Matière grasse **LAITIÈRE** anhydre, Biscuit cacaoté 8,7% (Sucre, farine de **BLE**, farine d'**AMANDE**, amidon de **BLE**, huile de tournesol, cacao maigre en poudre, albumine d'**ŒUF** en poudre, sel), Beurre de cacao, Poudre de **LAIT** entier, Emulsifiant : lécithine de **SOJA**, Arôme naturel de vanille, Arôme naturel (**NOISETTE, NOIX**).

38.8% chocolat noir (min 60% cacao), 32.9% chocolat au lait (min 33% cacao)

EN: Sugar, Cocoa mass, Anhydrous **MILK** fat, Cocoa biscuit 8.7% (Sugar, **WHEAT** flour, **ALMOND** flour, **WHEAT** starch, sunflower oil, reduced-fat cocoa powder, **EGG** albumen powder, salt), Cocoa butter, Whole **MILK** powder, Emulsifier: **SOY** lecithin, Natural vanilla flavour, Natural flavour (**HAZELNUT, NUT**).

38.8% dark chocolate (min 60% cocoa), 32.9% chocolate (min 33% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	588 kcal
	2442 kJ
Fat	45.0 g
<i>Of which Saturated</i>	27.1 g
Carbohydrates	40.2 g
<i>Of which Sugars</i>	36.2 g
Proteins	5.4 g
Salt	0.08 g

	Date de rédaction : 23/2/2022	Date de mise en application : 11/08/2025	Page 3 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 3

MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

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

Bruyere Chocolates SA

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POSITION : Quality manager