

	Date de rédaction : 21/2/2022	Date de mise en application : 21/2/2022	Page 1 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 1



PRODUCT NAME : Macaron framboise

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11030077			
EAN	5414864906791			
Net weight	1.1 kg			
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

	Date de rédaction : 21/2/2022	Date de mise en application : 21/2/2022	Page 2 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

<i>Peanut and products thereof</i>			X
<i>Soybeans and products thereof</i>	X		
<i>Milk and products thereof</i>	X		
<i>Nuts and products thereof</i>	X		
<i>Celery and products thereof</i>			X
<i>Mustard and products thereof</i>			X
<i>Sesame seeds and products thereof</i>			X
<i>Sulphur dioxide and sulphites > 10 ppm</i>			X
<i>Lupin and products thereof</i>			X
<i>Molluscs and products thereof</i>			X

INGREDIENTS LIST (in accordance with regulation (EC) 1169/2011) :

FR: Sucre, Pâte de cacao, Matière grasse **LAITIÈRE** anhydre, Beurre de cacao, Poudre de **LAIT** entier, Eclats de macaron 1,6% (Sucre, amidon de **BLE**, farine de **BLE**, farine d'**AMANDES**, albumine d'**ŒUF** en poudre, arôme naturel, poudre à lever: E500ii), Emulsifiant: lécithine de **SOJA**, Arôme naturel vanille, arôme naturel framboise.

47.7% chocolat lait (min 33% cacao), 33.3% chocolat noir (min 60% cacao)

EN: Sugar, Cocoa mass, Anhydrous **MILK** fat, Cocoa butter, Whole **MILK** powder, Macaroon 1.6% (Sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS** flour, **EGGS** albumen powder, natural flavour, raising agent E500ii), Emulsifier: **SOY** lecithin, Natural vanilla flavour, Natural raspberry flavour.

47.7% milk chocolate (min 33% cocoa), 33.3% dark chocolate (min 60% cocoa)

EMERGENCY CONTACT : quality@bruyère.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	562 kcal
	2341 kJ
Fat	37.0 g
<i>Of which Saturated</i>	20.6 g
Carbohydrates	51.4 g
<i>Of which Sugars</i>	40.9 g
Proteins	5.9 g
Salt	0.18 g

	Date de rédaction : 21/2/2022	Date de mise en application : 21/2/2022	Page 3 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 1

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 + 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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 POSITION : Quality manager