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PRODUCT NAME : Perle macaron framboise

BRAND : Bruyère

LEGAL NAME : chocolate pralines

Internal item code	11030160	90406021	11040274	
EAN	5414864906982	Bulk	5414864906616	
Net weight	1kg	4kg	100 g	
CU : Gross weight	1.250kg	-	180g	
CU: L x l x H	295 x 197 x 70	-	80x100mm	
CA : gross weight	13 kg	-	1690 g	
CA : L x l x H	360 x 310 x 400	-	348x173x108mm	
Number CU by CA	10	-	8	

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
<i>Soybeans and products thereof</i>	X		

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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, Beurre de cacao, Macaron 8.2% (Sucre, amidon de **BLE**, farine de **BLE**, farine d'**AMANDES**, albumine d'**ŒUF** en poudre, arôme naturel, poudre à lever: E500ii), Poudre de **LAIT** entier, Emulsifiant : lécithine de **SOJA**, Arôme naturel de vanille, Ingrédient colorant (Concentré de radis, pomme, cassis), Arôme naturel de framboise.

Contient : LAIT, BLE, AMANDES, ŒUFS, SOJA, NOISETTES.

32.7% chocolat au lait (min 33% cacao), 32.7% chocolat noir (min 60% cacao), 3.4% chocolat blanc (min 25.5% cacao)

EN: Sugar, Cocoa mass, Anhydrous **MILK** fat, Cocoa butter, Macaroon 8.2% (Sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS** flour, **EGGS** albumen powder, natural flavour, raising agent: E500ii), Whole MILK powder, Emulsifier: **SOY** lecithin, Natural vanilla flavour, Colour food (raddish, apple, blackcurrant concentrate), Natural raspberry flavour.

Contains : MILK, WHEAT, ALMONDS, EGGS, SOY, HAZELNUTS.

32.7% milk chocolate (min 33% cocoa), 32.7% dark chocolate (min 60% cocoa), 3.4% white chocolate (min 25.5% cocoa)

EMERGENCY CONTACT : quality@bruyère.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	575 kcal
	2396 kJ
Fat	39.4 g
<i>Of which Saturated</i>	21.9 g
Carbohydrates	49.5 g
<i>Of which Sugars</i>	37.4 g

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Proteins	5.8 g
Salt	0.18 g

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

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POSITION : Quality manager