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PRODUCT NAME : Manon café

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11030195			
EAN	5414864990431			
Net weight	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 2.5 months

ALLERGENS (in accordance with regulation (EC) 1169/2011)

ALLERGENS (Regulation (EC) 1169/2011)	Present in product	Used inside factory	Absent
Cereal containing gluten and products thereof		X	
Crustaceans and products thereof			X
Eggs and products thereof		X	
Fish and products thereof			X
Peanut and products thereof			X
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

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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, Beurre de cacao, Matière grasse **laitière** anhydre, Poudre de **lait** entier, Crème fraîche (**lait**), Pâte de cacao, Alcool, Café lyophilisé, Sirop de glucose, Eau, Arôme naturel de vanille, Emulsifiant: lécithine de **soja** et lécithine de tournesol, Pâte de café, Agents d'enrobage: E414, E904.

43% chocolat blanc (Min 25.5% cacao)

EN : Sugar, Cocoa butter, Anhydrous **milk** fat, Whole **milk** powder, Cream (**milk**), Cocoa mass, Alcohol, Instant coffee, Glucose syrup, Water, Natural vanilla flavour, Emulsifier : **soy** lecithin and sunflower lecithin, Coffee paste, Coating agent : E414, E904.

43% white chocolate (min 25.5% cocoa).

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	597 kcal
	2482 kJ
Fat	44.1 g
<i>Of which Saturated</i>	26.9 g
Carbohydrates	44.1 g
<i>Of which Sugars</i>	42.0 g
Proteins	3.3 g
Salt	0.1 g

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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

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