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PRODUCT NAME : Manon spéculoos

BRAND : Bruyère

LEGAL NAME : Chocolate pralines

INTERNAL ITEM CODE : 11030220

EAN : 5414864989961

WEIGHT/BOX : 1kg

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 : 6 months

PACKAGING DESCRIPTION :

CU :	GROSS WEIGHT	1.250 g
	L x l x H	295x197x70mm
CA :	GROSS WEIGHT	13.000 g
	L x l x H	360x310x400mm
		10 CU by CA

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

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<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) :

Sugar, Speculoos 20% (**Wheat** flour, sugar, vegetable oils (palm, rapeseed), candy sugar sirup, raising agent: sodium hydrogen carbonate, **Soy** flour, salt, cinnamon), Cocoa butter, Whole **milk** powder, Anhydrous **milk** fat, Cocoa mass, Emulsifier: **soy** lecithin, Natural flavour of vanilla, Vanillin.


31,7% milk chocolate (min 33% cocoa), 30,2% white chocolate (min 23.7% cocoa).

EMERGENCY CONTACT : quality@bruyere.eu

+32 478 78 25 52

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	595 kcal
	2478 kJ
Fat	41.9 g
<i>Of which Saturated</i>	24.9 g
Carbohydrates	49.7 g
<i>Of which Sugars</i>	42.3 g
Proteins	4.9 g
Salt	0.23 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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NAME : Mélissa Cappelier
POSITION : Quality manager