

	Date de rédaction : 12/01/2023	Date de mise en application : 13/02/2025	Page 1 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 5



PRODUCT NAME : Mendant fondant

BRAND : Bruyère

LEGAL NAME : confectionary

Internal item code	90401280	11030256	11040202	
EAN	-	5414864990516	5414864993296	
Net weight	4 kg (bulk)	1.1kg	150 g	
CU : Gross weight	-	1.350kg	155 g	
CU: L x l x H	-	295 x 197 x 70	80x50x140	
CA : gross weight	-	14 kg	1,811 kg	
CA : L x l x H	-	360 x 310 x 400	310x280x120	
Number CU by CA	-	10	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

	Date de rédaction : 12/01/2023	Date de mise en application : 13/02/2025	Page 2 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 5

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
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: 66% chocolat noir (min 60% cacao) (Pâte de cacao, Sucre, Beurre de cacao, Emulsifiant : lécithine de **SOJA**, arôme naturel de vanille), **NOIX** 16.5%, **AMANDES** 7.5%, Raisins secs 6%, **NOISETTES** 4%.

EN: 66% dark chocolate (min 60% cocoa) (Cocoa mass, sugar, cocoa butter, emulsifier : **SOY** lecithin, natural vanilla flavour), **WALNUTS** 16.5%, **ALMONDS** 7.5%, Dried grapes 6%, **HAZELNUTS** 4%.

EMERGENCY CONTACT : quality@bruyere.eu

+32 478 78 25 52

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	602 kcal
	2495 kJ
Fat	49.2 g
<i>Of which Saturated</i>	10.4 g
Carbohydrates	26.8 g

	Date de rédaction : 12/01/2023	Date de mise en application : 13/02/2025	Page 3 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 5

<i>Of which Sugars</i>	18.7 g
Proteins	12.9 g
Salt	0.01 g

MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

MICROBIOLOGICAL STANDARD	
<i>Total plate count</i>	< 100 000 cfu/g
<i>Coliforms</i>	< 10 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
Rue François-Léon Bruyere 38
B-6041 Gosselies
Belgium

NAME : Pascaline Gilson
POSITION : Quality manager