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PRODUCT NAME : Ballotin Evènement 200g

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11040072	-	-	-
EAN	5414864991704	-	-	-
Net weight	200g			
CU : Gross weight	265 g			
CU: L x l x H	125x65x62			
CA : gross weight	7.125 kg			
CA : L x l x H	360 x 310 x 400			
Number CU by CA	25			

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

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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) :

Sugar, **Hazelnuts** 19.9%, Cocoa mass, Cocoa butter, Vegetable fat (Palm kernel, palm), Whole **milk** powder, Anhydrous **milk** fat, Cream (**milk**), Glucose syrup, Salt, Rice flour, Emulsifier: **soy** lecithin, Invert sugar syrup, **Wheat** malt, **Wheat** gluten, Dextrose, **Wheat** flour, Natural vanilla flavour, Instant coffee, Emulsifier: E492, Orange flavour, Vanillin, Colouring agent: E110, E102, E171, E129, E132, Fat reduced cocoa powder, Preservative : E202.

19.2 % dark chocolate (min 60% cocoa), 11.5% milk chocolate (min 33% cocoa), 4.7% white chocolate (min 23.7% cocoa), 4.7% white chocolate (min 25.5% cocoa), 1.6% dark chocolate (min 85% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	559 kcal
	2381 kJ
Fat	37.7 g
<i>Of which Saturated</i>	17.7 g
Carbohydrates	49.1 g
<i>Of which Sugars</i>	44.7 g
Proteins	5.9 g
Salt	0.13 g

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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