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PRODUCT NAME : BOX EVENEMENT 180g

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11040072	11040261 CHRISTMAS		
EAN	5414864991704	5414864903547		
Net weight	180g	180g		
CU : Gross weight	200g	200g		
CU: L x l x H	230x140x35	230x140x35		
CA : gross weight	2.75kg	2.75kg		
CA : L x l x H	310x245x245	310x245x245		
Number CU by CA	12	12		

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		
<i>Milk and products thereof</i>	X		
<i>Nuts and products thereof</i>	X		
<i>Celery and products thereof</i>			X

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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 **LAITIERE** anhydre, beurre de cacao, caramel au beurre salé (sirop de glucose-fructose, sucre, **CREME**, **LAIT** concentré sucré, **BEURRE** doux, eau, **BEURRE** salé, sel de Guérande, stabilisant : pectine), poudre de **LAIT** entier, **AMANDES**, **NOISETTES**, graisse végétale (tournesol, colza), biscuit finement émietté (farine de **BLE**, sucre, graisse végétale (tournesol, colza), matière grasse **LAITIERE**, sucre du **LAIT**, protéines de **LAIT**, sel, extrait de malt d'**ORGE**, émulsifiant: lécithine, poudre à lever: bicarbonate de sodium), biscuit cacaoté (sucre, farine de **BLE**, farine d'**AMANDE**, amidon de **BLE**, huile de tournesol, cacao maigre en poudre, albumine d'**OEUF** en poudre, sel), sirop de sucre inverti, céréales croustillantes (farine de riz, sucre, sel, beurre de cacao), eau, popcorn (maïs (maïs, huile de tournesol, sel), sucre, sirop de glucose, sel), sirop de glucose, café lyophilisé, ingrédients colorants : concentré radis, pomme, cassis, sucre du **LAIT**, **LACTOSERUM** en poudre, poudre de **LAIT** écrémé, sucre caramélisé, émulsifiant: lécithines (**SOJA**), arôme naturel de vanille, arômes naturels (**NOIX**, **NOISETTES**).

23,0% chocolat noir (min 60% cacao), 24,9% chocolat au lait (min 33% cacao), 9,4% chocolat blanc (min 25,5% cacao), 0,4% chocolat blanc au caramel (min 31,9% cacao)

EN : sugar, cocoa mass, anhydrous **MILK** fat, cocoa butter, salted butter caramel (glucose-fructose syrup, sugar, **CREAM**, sweetened condensed **MILK**, unsalted **BUTTER**, water, salted **BUTTER**, Guérande salt, stabiliser: pectin), whole **MILK** powder, **ALMONDS**, **HAZELNUTS**, vegetable fat (sunflower, rapeseed), fine crumbled biscuit (**WHEAT** flour, sugar, vegetable fat (sunflower, rapeseed), **MILK** fat, **MILK** sugar, **MILK** proteins, salt, **BARLEY** malt extract, emulsifier: lecithin, raising agent: sodium bicarbonate), cocoa biscuit (sugar, **WHEAT** flour, **ALMOND** flour, **WHEAT** starch, sunflower oil, low-fat cocoa powder, **EGG** albumin powder, salt), invert sugar syrup, crispy cereals (rice flour, sugar, salt, cocoa butter), water, popcorn (corn (corn, sunflower oil, salt), sugar, glucose syrup, salt), glucose syrup, freeze-dried coffee, colouring ingredients: radish concentrate, apple, blackcurrant, **MILK** sugar, **WHEY** powder, skimmed **MILK** powder, caramelised sugar, emulsifier: lecithins (**SOY**), natural vanilla flavour, natural flavours (**WALNUTS**, **HAZELNUTS**).

23,0% dark chocolate (min 60% cocoa), 24,9% milk chocolate (min 33% cocoa), 9,4% white chocolate (min 25,5% cocoa), 0,4% white chocolate with caramel (min. 31,9% cocoa)

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	565 kcal
	2352 kJ
Fat	40.3 g
<i>Of which Saturated</i>	21.8 g
Carbohydrates	45.2 g
<i>Of which Sugars</i>	38.0 g
Proteins	5.5 g
Salt	0.16 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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