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PRODUCT NAME : Ballotin évènement 500g

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11040096	11040121 CHRISTMAS		
EAN	5414864900270	5414864901840		
Net weight	450 g	450 g		
CU : Gross weight	500 g	500 g		
CU: L x l x H	140x80x75	140x80x75		
CA : gross weight	3,250 kg	3,250 kg		
CA : L x l x H	310x270x105	310x270x105		
Number CU by CA	6	6		

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, beurre de cacao, matière grasse **LAITIÈRE** anhydre, 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, **NOISETTES**, **AMANDES**, caramel au beurre salé (sirop de glucose-fructose, **LAIT** concentré sucré, **BEURRE** salé, sucre, eau, sel), **PISTACHES**, huile totalement hydrogénée (coco, tournesol), biscuit finement émietté (farine de **BLE**, sucre, graisse végétale (tournesol, colza), matière grasse **LAITIÈRE**, sucre du **LAIT**, protéine du **LAIT**, sel, extrait de malt d'**ORGE**, émulsifiant : lécithine, poudre à lever: bicarbonate de sodium), émulsifiant: lécithines (**SOJA**), sirop de sucre inverti, 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), graisse végétale (tournesol, colza), arôme naturel de vanille, céréales croustillantes (farine de riz, sucre, sel, beurre de cacao), pop-corn (maïs (maïs, huile de tournesol, sel), sucre, sirop de glucose, sel), arômes naturels (**NOIX**, **NOISETTES**), eau, jus de fruits de la passion, fibres de pomme, extrait liquide de café, café lyophilisé, sucre du **LAIT**, **LACTOSERUM** en poudre, sel, ingrédients colorants : concentré de radis, pomme, cassis, carthame et citron, poudre de **LAIT** écrémé, sucre caramélisé.

18,7% chocolat noir (min 60% cacao), 20,9% chocolat au lait (min 33% cacao), 11,5% chocolat blanc (min 25,5% cacao), 0,7 chocolat blanc au caramel (min 31,9% cacao)

EN: sugar, cocoa mass, cocoa butter, anhydrous **MILK** fat, salted butter caramel (glucose-fructose syrup, sugar, **CREAM**, sweetened condensed **MILK**, unsalted **BUTTER**, water, salted **BUTTER**, Guérande salt, stabilizer: pectin), whole **MILK** powder, **HAZELNUTS**, **ALMONDS**, salted butter caramel (glucose-fructose syrup, sweetened condensed **MILK**, salted **BUTTER**, sugar, water, salt), **PISTACHIOS**, fully hydrogenated oil (coconut, sunflower), fine crumbled biscuit (**WHEAT** flour, sugar, vegetable fat (sunflower, rapeseed), **MILK** fat, **MILK** sugar, **MILK** protein, salt, **BARLEY** malt extract, emulsifier: lecithin, raising agent: sodium bicarbonate), emulsifier: lecithins (**SOY**), invert sugar syrup, cocoa biscuit (sugar, **WHEAT** flour, **ALMOND** flour, **WHEAT** starch, sunflower oil, fat-reduced cocoa powder, **EGG** albumin powder, salt), vegetable fat (sunflower, rapeseed), natural vanilla flavour, crispy cereals (rice flour, sugar, salt, cocoa butter), popcorn (corn (corn, sunflower oil, salt), sugar, glucose syrup, salt), natural flavours (**WALNUTS**, **HAZELNUTS**), water, passion fruit juice, apple fiber, liquid coffee extract, freeze-dried coffee, **MILK** sugar, **WHEY** powder, salt, colouring ingredients: radish, apple, blackcurrant, safflower and lemon concentrates, skimmed **MILK** powder, caramelised sugar.

18,7% dark chocolate (min 60% cocoa), 20,9% milk chocolate (min 33% cocoa), 11,5% white chocolate (min 25,5% cocoa), 0,7 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	577 kcal
	2399 kJ
Fat	41.9 g
<i>Of which Saturated</i>	22.3 g
Carbohydrates	44.5 g
<i>Of which Sugars</i>	41.3 g
Proteins	5.4 g
Salt	0.18 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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