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PRODUCT NAME : Eggs assortment – 170g

BRAND : Bruyere

LEGAL NAME : Assortment of mini chocolate eggs

Internal item code	11040160			
EAN	5414864906197			
Net weight	170g			
CU : Gross weight	185 g			
CU: L x l x H	62 x 54 x 85mm			
CA : gross weight	1700g			
CA : L x l x H	284 x 166 x 98 mm			
Number CU by CA	8			

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

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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: Sucre, Pâte à tartiner aux **NOISETTES** 13,1% (sucre, huile de palme, **NOISETTES** 13%, **LAIT** écrémé en poudre, cacao maigre, émulsifiant: lécithine de **SOJA**, vanilline), Beurre de cacao, Caramel au beurre salé 11,3% (sirop de glucose-fructose, **LAIT** concentré sucré, **BEURRE** salé, sucre, eau, sel), Pâte de cacao, Matière grasse **LAITIERE** anhydre, Poudre de **LAIT** entier, **NOISETTES** 4,8%, Pop-corn 2.9% (Mais (Mais, huile de tournesol, sel), sucre, sirop de glucose, sel), Huiles et graisses végétales totalement hydrogénées (coco, tournesol), Macaron 1,8% (Sucre, amidon de **BLE**, farine de **BLE**, farine d'**AMANDES**, albumine d'**ŒUF** en poudre, arôme naturel, poudre à lever: bicarbonate de sodium), Céréales croustillantes 0,3% (Farine de riz, sucre, sel, beurre de cacao), Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, Arôme naturel de framboise, Arôme naturel.

33.6% chocolat au lait (min 33% cacao), 8.9% chocolat noir (min 60% cacao), 5.8% chocolat blanc (min 25.5% cacao)

EN: Sugar, **HAZELNUT** Spread 13.1% (Sugar, palm oil, **HAZELNUTS** 13%, Skimmed **MILK** powder 8.7%, Fat reduced cocoa 7.4%, emulsifier: **SOY** lecithin, vanillin), Cocoa butter, Salted butter caramel 11.3% (glucose-fructose syrup, sweetened condensed **MILK**, salted **BUTTER**, sugar, water, salt), Cocoa mass, Anhydrous **MILK** fat, Whole **MILK** powder, **HAZELNUTS** 4.8%, Pop-Corn 2.9% (Corn (Corn, Sunflower oil, salt), sugar, glucose syrup, salt), Totally hydrogenated vegetable oil and fat (coconut, sunflower), Macaroon 1.8% (Sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS** flour, **EGGS** albumen powder, natural

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flavour, raising agent: sodium bicarbonate), Crisped cereals (Rice flour, sugar, salt, cocoa butter), Emulsifier : **SOY** lecithin, Natural vanilla flavour, Natural raspberry flavour, Natural flavour.

33.6% milk chocolate (min 33% cocoa), 8.9% dark chocolate (min 60% cocoa), 5.8% white chocolate (min 25.5% cocoa).

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	560 kcal
	2331 kJ
Fat	37.6 g
<i>Of which Saturated</i>	21.0 g
Carbohydrates	50.1 g
<i>Of which Sugars</i>	45.7 g
Proteins	5.1 g
Salt	0.23 g

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

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- 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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