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PRODUCT NAME : Truffe cacao

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11010296	11040263	90403190	11040223
EAN	5414864990714	5414864906500	Bulk	5414864907347
Net weight	1kg	100 g	4kg	250 g
CU : Gross weight	1.250kg	180g	-	300 g
CU: L x l x H	295 x 197 x 70	80x100mm	-	110x120 mm
CA : gross weight	13 kg	1690 g	-	2200 g
CA : L x l x H	360 x 310 x 400	348x173x108mm	-	235x345x130mm
Number CU by CA	10	8	-	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		

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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 de cacao, Matière grasse **laitière** anhydre, Eau, Poudre de cacao, Sucre impalpable, Beurre de cacao, Sirop de glucose, Emulsifiant: lécithine de **soja**, Arôme naturel de vanille.

EN : Sugar, Cocoa mass, Anhydrous **milk** fat, Water, Cocoa powder, Impalpable sugar, Cocoa butter, Glucose syrup, Emulsifier: **soy** lecithin, Natural vanilla flavour.

49% dark chocolate (min 60% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	532 kcal
	2215 kJ
Fat	36.5 g
<i>Of which Saturated</i>	22.4 g
Carbohydrates	46.9 g
<i>Of which Sugars</i>	42.2 g
Proteins	4.1 g
Salt	< 0.01 g

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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
- 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