

	Date de rédaction : 25/04/2022	Date de mise en application : 1/6/2022	Page 1 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 3



PRODUCT NAME : Manon noisette

BRAND : Bruyère

LEGAL NAME : Chocolate pralines

Internal item code	11040298	11040271	11040216	
EAN	5414864993036	5414864906487	5414864905152	
Net weight	1.1 kg	100g (metal box)	150g	
CU : Gross weight	1.350kg	180g	155 g	
CU: L x l x H	295 x 197 x 70	80x100mm	80x50x140	
CA : gross weight	14 kg	1690 g	1,811 kg	
CA : L x l x H	360 x 310 x 400	348x173x108mm	310x280x120	
Number CU by CA	10	8	10	

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

	Date de rédaction : 25/04/2022	Date de mise en application : 1/6/2022	Page 2 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 3

<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
<i>Mustard and products thereof</i>			X
<i>Sesame seeds and products thereof</i>			X
<i>Sulphur dioxide and sulphites > 10 ppm</i>			X
<i>Lupin and products thereof</i>			X
<i>Molluscs and products thereof</i>			X

INGREDIENTS LIST (in accordance with regulation (EC) 1169/2011) :

FR: Matière grasse **LAITIERE** anhydre, Sucre, Beurre de cacao, Poudre de **LAIT** entier, **NOISETTES** 11,1%, Extrait de café 1,4%, Emulsifiant : lécithine de **SOJA**, Arôme naturel de vanille.

45,8% chocolat blanc (min 25,5% cacao)

EN: Anhydrous **MILK** fat, Sugar, Cocoa butter, Whole **MILK** powder, **HAZELNUTS** 11.1%, Coffee extract 1.4%, Emulsifier: **SOY** lecithin, Natural vanilla flavour.

45.8% 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	681 kcal
	2822 kJ
Fat	58.6 g
<i>Of which Saturated</i>	32.4 g
Carbohydrates	33.8 g
<i>Of which Sugars</i>	32.1 g
Proteins	4.8 g
Salt	0.1 g

	Date de rédaction : 25/04/2022	Date de mise en application : 1/6/2022	Page 3 sur 3
	Rédaction par : Mélissa Cappelier		Numéro de version : 3

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