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PRODUCT NAME : 9 pieces assortment 115g

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines

Internal item code	11040370			
EAN	5414864906340			
Net weight	115g			
CU : Gross weight	200 g			
CU: L x l x H	155x155x40			
CA : gross weight	2900g			
CA : L x l x H	322x162x240			
Number CU by CA	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
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

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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, 13,6% **NOISETTES**, 12,2% caramel au beurre salé (Sirop de glucose-fructose, sucre, crème (**LAIT**), **LAIT** concentré sucré, beurre doux (**LAIT**), eau, beurre (**LAIT**) à la fleur de sel de Guérande, sel de Guérande, stabilisant : pectine), Beurre de cacao, Matière grasse **LAITIERE** anhydre, Poudre de **LAIT** entier, Huiles et graisses végétales totalement hydrogénées (coco, tournesol), 0,8% Céréales croustillantes (Farine de riz, sucre, sel, beurre de cacao), 0,6% Feuilletine (Farine de **BLE**, sucre, graisse végétale (tournesol, colza), matière grasse **LAITIERE**, sucre du **LAIT**, protéine du **LAIT**, sel, extrait de malt d'**ORGE**, émulsifiant: lécithine, poudre à lever : bicarbonate de sodium,), Emulsifiant : lécithine de **SOJA**, Sirop de sucre inverti, Sirop de glucose, Arôme naturel de vanille, 0,2% Céréales croustillantes (Farine de riz, farine de **BLE**, **BLE** malté, sucre, gluten de **BLE**, dextrose, sel), Eau, Arôme naturel de framboise, Ingrédients colorants: concentrés de radis, pomme et cassis.

25.2% chocolat noir (min 60% cacao), 16.7% chocolat au lait (min 33% cacao), 4.5% chocolat blanc (min 25.5% cacao)

EN: Sugar, Cocoa mass, 13.6% **HAZELNUTS**, 12.2% Salted butter caramel (Glucose-Fructose syrup, sugar, cream (**MILK**), sweetened condensed **MILK**, unsalted butter (**MILK**), water, butter (**MILK**) with Guérande sea salt, Guérande salt, stabiliser : pectin), Cocoa butter, Anhydrous **MILK** fat, Whole **MILK** powder, Totally hydrogenated vegetable oil and fat (coconut, sunflower), 0.8% Crisped cereals (Rice flour, sugar, salt, cocoa butter), 0.6% Feuilletine (**WHEAT** flour, sugar, vegetable fat (sunflower, rapeseed), **MILK** fat, **MILK** sugar, **MILK** protein, salt, **BARLEY** malt extract, emulsifier : lecithin, raising agent : sodium bicarbonate), Emulsifier : **SOY** lecithin, Invert sugar syrup, Glucose syrup, Natural vanilla flavour, 0.2% Crisped cereals (Rice flour, **WHEAT** flour, **WHEAT** malt, sugar, **WHEAT** gluten, dextrose, salt), Water, Natural raspberry flavour, Colouring foods : radish, apple and blackcurrant concentrates.

25.2% dark chocolate (min 60% cocoa), 16.7% milk chocolate (min 33% cocoa), 4.5% white chocolate (min 25.5% cocoa)

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	543 kcal
	2262 kJ
Fat	35.5 g
<i>Of which Saturated</i>	17.6 g
Carbohydrates	50.2 g
<i>Of which Sugars</i>	45.6 g
Proteins	5.5 g
Salt	0.17 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 + 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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