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**PRODUCT NAME** : pralines à la liqueur Bruyere mix/ Likeurpralines Bruyere mix  
**BRAND** : Bruyere

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**INTERNAL ITEM CODE** : 11050020

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**WEIGHT/BOX** : 1.000 g e

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**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.


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**BBD on delivery**: MINIMUM 6 Months

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**ALLERGENS**

ALLERGENS	Present in product	Used inside factory	Absent
<i>Peanuts &amp; der.</i>			X
<i>Eggs</i>		X	
<i>Fish &amp; der.</i>			X
<i>Mollusk's and shellfish products</i>			X
<i>Soy &amp; der.</i>	X		
<i>Dairy product</i>		X	
<i>Cereals &amp; gluten</i>		X	
<i>Sesame seed &amp; der.</i>			X
<i>Mustard &amp; der.</i>			X
<i>Crustaceans and crustacean products</i>			X
<i>Celery &amp; der.</i>			X
<i>Sulphites (E220 to E227)</i>		X	
<i>Nuts &amp; dr.</i>	X		
<i>Lupin</i>			X

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

Sucre, chocolat (Pâte de cacao, sucre, beurre de cacao, poudre de cacao maigre, émulsifiant (lécithine de **soja**)), eau, boissons spiritueuses(5%) (Rhum Saint James (rhum, eau, colorant (caramel)), Eau de vie Poire William, Amaretto (alcool, eau, arômes (**noisettes, amandes**), colorant (caramel)), Cointreau (alcool, eau, écorces d'oranges douces et amères), GRAND MARNIER (alcool, eau, boisson spiritueuse (cognac), arôme naturel (orange), colorant (caramel)), Rémy Martin Fine champagne Cognac (cognac, sucre, colorant (caramel)), Limoncello (infusion de citron), scotch whisky)

**EMERGENCY CONTACT** : [quality@bruyere.eu](mailto:quality@bruyere.eu)


+32 478 78 25 52

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**NUTRITIONAL VALUES**

<b>NUTRITIONAL INFORMATION</b> <b>(for 100g):</b>	
<b>Energy</b>	364.4 kcal
	1533.9 kJ
<b>Fat</b>	10.8 g
<b><i>Of which Saturated</i></b>	6.5 g
<b>Carbohydrates</b>	63.6 g
<b><i>Of which Sugars</i></b>	62.3 g
<b>Proteins</b>	1.9 g
<b>Salt</b>	0,0 g

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### **MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

<b>MICROBIAL VALUE (for 1g)</b>	
<b>Total plate count</b>	Max. 100000
<b>Coliforms</b>	Max. 10
<b>Yeast &amp; moulds</b>	Max. 200
<b>Salmonella/25g</b>	None

- STATEMENT GMO : in accordance with regulations (EC) 1829/2003 + 1830/2003  
GMO free : no GMO labeling required
- NON STATEMENT IONIZING : in accordance with directives (EC) 1999/2 + 1999/3  
All our products and raw materials are without ionizing 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 1,5mm – Non Ferrous :1,5mm - Stainless : 2mm

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Bruyère Chocolates SA  
Rue François-Léon Bruyère 38  
B-6041 Gosselies  
Belgium

NAME : Maxime Branne  
POSITION : Sales Manager  
DATE : 11/12/2018  
SIGNATURE :