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**PRODUCT NAME** : VANILA

**BRAND** : Bruyere

**LEGAL NAME** : chocolate praline


<b>Internal item code</b>	11060260			
<b>EAN</b>	5414864907989			
<b>Net weight</b>	1 kg			
<b>CU : Gross weight</b>	1.25 kg			
<b>CU: L x l x H</b>	295 x 197 x 70			
<b>CA : gross weight</b>	13 kg			
<b>CA : L x l x H</b>	360 x 310 x 400			
<b>Number CU by CA</b>	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
<i>Peanut and products thereof</i>			X
<i>Soybeans and products thereof</i>	X		

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<b>Milk and products thereof</b>	X		
<b>Nuts and products thereof</b>	X		
<b>Celery and products thereof</b>			X
<b>Mustard and products thereof</b>			X
<b>Sesame seeds and products thereof</b>			X
<b>Sulphur dioxide and sulphites &gt; 10 ppm</b>			X
<b>Lupin and products thereof</b>			X
<b>Molluscs and products thereof</b>			X

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

FR: Caramel au beurre salé 50,5% (sirop de glucose-fructose, **LAIT** concentré sucré, **BEURRE** salé, sucre, eau, sel), Sucre, Huiles végétales totalement hydrogénée (coco, tournesol), Beurre de cacao, Poudre de **LAIT** entier, Pâte de cacao, Arôme naturel de vanille, Arôme naturel, Emulsifiant : lécithine de **SOJA**.  
Contient : **NOISETTES**  
35% chocolat au lait (min 33% cacao).


EN : Salted butter caramel 50.5% (glucose-fructose syrup, sweetened condensed **MILK**, salted **BUTTER**, sugar, water, salt), Sugar, Fully hydrogenated vegetable oils (coconut, sunflower), Cocoa butter, Whole **MILK** powder, Cocoa mass, Natural vanilla flavour, Natural flavour, Emulsifier : **SOY** lecithins  
Contains : **HAZELNUTS**  
35% milk chocolate (min 33% cocoa)

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

+32 478 78 25 52

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

<b>NUTRITIONAL INFORMATION</b> (for 100g):	
<b>Energy</b>	529 kcal
	2205 kJ
<b>Fat</b>	35.0 g
<i>Of which Saturated</i>	27.3 g
<b>Carbohydrates</b>	50.4 g
<i>Of which Sugars</i>	47.9 g
<b>Proteins</b>	3.1 g
<b>Salt</b>	0.6 g

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## **MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

<b>MICROBIOLOGICAL STANDARD</b>	
<b>Total plate count</b>	< 100 000 cfu/g
<b>Coliforms</b>	< 10 cfu/g
<b>Yeast &amp; moulds</b>	< 200 cfu/g
<b>Salmonella</b>	None/25g
<b>Listeria monocytogene</b>	None/25g
<b>Staphylococcus coag +</b>	< 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 + 2023/915  
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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Bruyere Chocolates SA  
Rue François-Léon Bruyere 38  
B-6041 Gosselies  
Belgium

NAME : Pascaline Gilson  
POSITION : Quality manager