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PRODUCT NAME : Manon tradition

BRAND : BRUYERRE

LEGAL NAME : Chocolate pralines

Internal item code	-	-	-	-
EAN	-	-	-	-
Net weight	-	-	-	-
CU : Gross weight	-	-	-	-
CU: L x l x H	-	-	-	-
CA : gross weight	-	-	-	-
CA : L x l x H	-	-	-	-
Number CU by CA	-	-	-	-

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

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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
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: 46% chocolat blanc (Sucre, beurre de cacao, poudre de **LAIT** entier, émulsifiant: lécithine de **SOJA**, arôme naturel de vanille), Matière grasse **LAITIERE** anhydre, Beurre de cacao, **NOISETTES** 5,4%, Sucre, Eau, Café lyophilisé 0,6%, Emulsifiant : lécithine de **SOJA**.

46% chocolat blanc (min 25,5% cacao)

EN: 46% white chocolate (Sugar, cocoa butter, whole **MILK** powder, emulsifier: **SOY** lecithin, Natural vanilla flavour), Anhydrous **MILK** fat, Cocoa butter, **HAZELNUTS** 5.4%, Sugar, Water, Instant coffee 0.6%, Emulsifier : **SOY** lecithin.

46% 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	2682	kcal
	646	kJ
Fat	51	g
<i>Of which Saturated</i>	31	g
Carbohydrates	42	g
<i>Of which Sugars</i>	42	g
Proteins	4.7	g
Salt	0.12	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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