

	Date de rédaction : 15/12/2022	Date de mise en application : 13/02/2025	Page 1 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 2



PRODUCT NAME : Manon tradition

BRAND : BRUYERRE

LEGAL NAME : Chocolate pralines

Internal item code	11040216	11060395	-	-
EAN	5414864905152	5414864989954	-	-
Net weight	150g	1kg	-	-
CU : Gross weight	155 g	1.250 kg	-	-
CU: L x l x H	80x50x140	295 x 197 x 70	-	-
CA : gross weight	1,811 kg	13 kg	-	-
CA : L x l x H	310x280x120	360 x 310 x 400	-	-
Number CU by CA	10	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

	Date de rédaction : 15/12/2022	Date de mise en application : 13/02/2025	Page 2 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 2

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	646 kcal
	2682 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

	Date de rédaction : 15/12/2022	Date de mise en application : 13/02/2025	Page 3 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 2

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 + 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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NAME : Pascaline Gilson
POSITION : Quality manager