

	Date de rédaction : 4/1/2023	Date de mise en application : 08/12/2025	Page 1 sur 4
	Rédaction par : Pascaline Gilson		Numéro de version : 3



PRODUCT NAME : Mini eggs chocolate assortment 200g

BRAND : Bruyere

LEGAL NAME : Mini eggs chocolate assortment

Internal item code	13030002			
EAN	5414864992633			
Net weight	200g			
CU : Gross weight	205g			
CU: L x l x H	80 x 50 x 135mm			
CA : gross weight	2300g			
CA : L x l x H	310 x 270 x 105mm			
Number CU by CA	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 4 months

	Date de rédaction : 4/1/2023	Date de mise en application : 08/12/2025	Page 2 sur 4
	Rédaction par : Pascaline Gilson		Numéro de version : 3

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

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

FR: Sucre, Pâte de cacao, **NOISETTES** 11,5%, Beurre de cacao, Pâte à tartiner aux **NOISETTES** 7,6% (sucre, huile de palme, **NOISETTES** 13%, **LAIT** écrémé en poudre 8,7%, cacao maigre 7,4%, émulsifiant: lécithine de **SOJA**, vanilline), Caramel au beurre salé 6,5% (sirop de glucose-fructose, **LAIT** concentré sucré, **BEURRE** salé, sucre, eau, sel), Huiles et graisses végétales totalement hydrogénées (coco, tournesol), Poudre de **LAIT** entier, Matière grasse **LAITIERE** anhydre, Spéculoos 1,6% (Farine de **BLE**, sucre, huiles végétales (huile de palme (RSPO) issue de plantations durables et certifiées, huile de colza), sirop de sucre candi, poudre à lever (carbonate acide de sodium), sel, cannelle), Sirop de glucose, Eau, Emulsifiant: lécithine de **SOJA**, Céréales croustillantes 0,2% (Farine de riz, sucre, sel, beurre de cacao), Arôme naturel de vanille, Alcool, Arôme naturel.

20.2% chocolat noir (min 60% cacao), 14.8% chocolat au lait (min 33% cacao), 11.5% chocolat blanc (min 25.5% cacao)

EN: Sugar, Cocoa mass, **HAZELNUTS** 11.5%, Cocoa butter, **HAZELNUT** Spread 7.6% (Sugar, palm oil, **HAZELNUTS** 13%, Skimmed **MILK** powder 8.7%, Fat reduced cocoa 7.4%, emulsifier: **SOY** lecithin, vanillin), Salted butter caramel 6.5%% (glucose-fructose syrup, sweetened condensed **MILK**, salted **BUTTER**, sugar, water, salt), Totally hydrogenated vegetable oil and fat (coconut, sunflower), Whole **MILK** powder, Anhydrous **MILK** fat, Speculoos 1.6% (**WHEAT** flour, sugar, vegetable oils (palm oil (RSPO) from sustainable and certified plantations, rapeseed oil), candy sugar syrup, raising agent (sodium hydrogen carbonate), salt, cinnamon), Glucose syrup, Water, Emulsifier : **SOY** lecithin, Crisped cereals 0.2% (Rice flour, sugar, salt, cocoa butter), Natural vanilla flavour, Alcohol, Natural flavour.

	Date de rédaction : 4/1/2023	Date de mise en application : 08/12/2025	Page 3 sur 4
	Rédaction par : Pascaline Gilson		Numéro de version : 3

20.2% dark chocolate (min 60% cocoa), 14.8% milk chocolate (min 33% cocoa), 11.5% white chocolate (min 25.5% cocoa).

EMERGENCY CONTACT : quality@bruyere.eu

+32 478 78 25 52

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	548 kcal
	2286 kJ
Fat	35.8 g
<i>Of which Saturated</i>	19.3 g
Carbohydrates	51.0 g
<i>Of which Sugars</i>	46.9 g
Proteins	5.5 g
Salt	0.13 g

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 + 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:

	Date de rédaction : 4/1/2023	Date de mise en application : 08/12/2025	Page 4 sur 4
	Rédaction par : Pascaline Gilson		Numéro de version : 3

- 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

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

NAME : Pascaline Gilson
POSITION : Quality manager