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PRODUCT NAME : Milk eggs – Hazelnut praline

BRAND : Bruyere

LEGAL NAME : mini eggs chocolate

Internal item code	13030033	13030056	13030710 (non emballé)	
EAN	5414864992787	5414864992565	5414864907842	
Net weight	2.7kg	1.8kg	1,8 kg	
CU : Gross weight	-	2,05kg	1,9 kg	
CU: L x l x H	-	295x197x70	295x197x70	
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 9 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	

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Crustaceans and products thereof			X
Eggs and products thereof		X	
Fish and products thereof			X
Peanut and products thereof			X
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: Sucre, **NOISETTES** 26,7%, Huiles et graisses végétales totalement hydrogénées (coco, tournesol), Beurre de cacao, Poudre de **LAIT** entier, Pâte de cacao, Emulsifiant : lécithine de **SOJA**, Arôme naturel de vanille.

33.3% chocolat au lait (min 33% cacao)

EN: Sugar, **HAZELNUTS** 26.7%, Totally hydrogenated vegetable oil and fat (coconut, sunflower), Cocoa butter, Whole **MILK** powder, Cocoa mass, Emulsifier: **SOY** lecithin, Natural vanilla flavour.

33.3% milk chocolate (min 33% cocoa)

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	587 kcal
	2443 kJ
Fat	39.8 g
<i>Of which Saturated</i>	20.1 g
Carbohydrates	51.0 g
<i>Of which Sugars</i>	47.2 g

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Proteins	6.1 g
Salt	0.05 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:
 - 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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