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PRODUCT NAME : Milk egg – Crunchy praline

BRAND : Bruyère

LEGAL NAME : Mini chocolate eggs

Internal item code	13030036	11030173	13030053	13030707 (non emballé)
EAN	5414864992770	5414864906241	5414864992558	5414864907811
Net weight	2.7kg	170g	1,8kg	1,8kg
CU : Gross weight	-	185 g	2,05kg	1,9kg
CU: L x l x H	-	62 x 54 x 85mm	295x197x70	295x197x70
CA : gross weight	-	1700g	-	-
CA : L x l x H	-	284 x 166 x 98 mm	-	-
Number CU by CA	-	8	-	-

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	

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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** 26,1%, Huiles et graisses végétales totalement hydrogénées (coco, tournesol), Beurre de cacao, Poudre de **LAIT** entier, Pâte de cacao, Céréales croustillantes 1,5% (Farine de riz, sucre, sel, beurre de cacao), Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille.
33.3% chocolat au lait (min 33% cacao)

EN: Sugar, **HAZELNUTS** 26.1%, Totally hydrogenated vegetable oil and fat (coconut, sunflower), Cocoa butter, Whole **MILK** powder, Cocoa mass, Crisped cereals 1.5% (Rice flour, sugar, salt, cocoa butter), Emulsifier: **SOY** lecithin, Natural vanilla flavour
33.3% milk chocolate (min 33% 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	583 kcal
	2429 kJ
Fat	39.2 g
<i>Of which Saturated</i>	19.8 g
Carbohydrates	51.5 g
<i>Of which Sugars</i>	46.6 g

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Proteins	6.1 g
Salt	0.05 g

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

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

NAME : Pascaline Gilson
POSITION : Quality manager