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**PRODUCT NAME** : Milk eggs – Pop-corn

**BRAND** : Bruyere

**LEGAL NAME** : Mini chocolate eggs

<b>Internal item code</b>	13030174	11040163		
<b>EAN</b>	5414864906159	5414864906203		
<b>Net weight</b>	2.5kg	170g		
<b>CU : Gross weight</b>	-	185 g		
<b>CU: L x l x H</b>	-	62 x 54 x 85mm		
<b>CA : gross weight</b>	-	1700g		
<b>CA : L x l x H</b>	-	284 x 166 x 98 mm		
<b>Number CU by CA</b>	-	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	
<i>Crustaceans and products thereof</i>			X

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<b>Eggs and products thereof</b>		X	
<b>Fish and products thereof</b>			X
<b>Peanut and products thereof</b>			X
<b>Soybeans and products thereof</b>	X		
<b>Milk and products thereof</b>	X		
<b>Nuts and products thereof</b>		X	
<b>Celery and products thereof</b>			X
<b>Mustard and products thereof</b>			X
<b>Sesame seeds and products thereof</b>			X
<b>Sulphur dioxide and sulphites &gt; 10 ppm</b>			X
<b>Lupin and products thereof</b>			X
<b>Molluscs and products thereof</b>			X

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

FR: Sucre, Beurre de cacao, Matière grasse **LAITIERE** anhydre, Pop-Corn 14,3% (Mais (Mais, huile de tournesol, sel), sucre, sirop de glucose, sel), Poudre de **LAIT** entier, Pâte de cacao, Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, Arôme naturel.

33.3% chocolat au lait (min 33% cacao), 28.5% chocolat blanc (min 25.5% cacao)

EN: Sugar, Cocoa butter, Anhydrous **MILK** fat, Pop-Corn 14.3% (Corn (Corn, Sunflower oil, salt), sugar, glucose syrup, salt), Whole **MILK** powder, Cocoa mass, Emulsifier: **SOY** lecithin, Natural vanilla flavour, Natural flavour.

33.3% milk chocolate (min 33% cocoa), 28.5% white chocolate (min 25.5% cocoa)

**EMERGENCY CONTACT** : [quality@bruyere.eu](mailto:quality@bruyere.eu)

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

<b>NUTRITIONAL INFORMATION</b> (for 100g):	
<b>Energy</b>	615 kcal
	2557 kJ
<b>Fat</b>	45.6 g
<i>Of which Saturated</i>	27.4 g
<b>Carbohydrates</b>	46.4 g
<i>Of which Sugars</i>	38.7 g
<b>Proteins</b>	4.7 g

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<b>Salt</b>	0.3738 g
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## **MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

<b>MICROBIOLOGICAL STANDARD</b>	
<b>Total plate count</b>	< 100 000 cfu/g
<b>Coliforms</b>	< 10 cfu/g
<b>Yeast &amp; moulds</b>	< 200 cfu/g
<b>Salmonella</b>	None/25g
<b>Listeria monocytogene</b>	None/25g
<b>Staphylococcus coag +</b>	< 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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