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PRODUCT NAME : Orangette fondant

BRAND : Bruyere

LEGAL NAME : Pieces of orange peel candied with dark chocolate


Internal item code	11030294	90401262	On request	
EAN	5414864990578	-	-	
Net weight	1.1 kg	4kg bulk	150g (pouch)	
CU : Gross weight	1.350 kg	-	155 g	
CU: L x l x H	295 x 197 x 70	-	80*50*140	
CA : gross weight	14 kg	-	1,811 kg	
CA : L x l x H	360 x 310 x 400	-	310*280*120	
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 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	
<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

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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 : Chocolat noir 50% (pâte de cacao, sucre, beurre de cacao, émulsifiant : lécithine de **SOJA**, arôme naturel de vanille), morceau d'écorce d'orange confite 49% (écorce d'orange, sucre, sirop de glucose, dextrose, acidifiant : acide citrique), poudre de cacao.


EN : Dark Chocolate 50% (Cocoa mass, sugar, cocoa butter, Emulsifier: **SOY** lecithin, natural vanilla flavour), Candied orange 49% (Orange peel, sugar, glucose-fructose syrup, dextrose, acidifier : citric acid), Cacao powder 4%.

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	442 kcal
	1852 kJ
Fat	19 g
<i>Of which Saturated</i>	12 g
Carbohydrates	61 g
<i>Of which Sugars</i>	57 g
Proteins	5.5 g
Salt	< 0.01 g

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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 + 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.

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NAME : Mélissa Cappelier
POSITION : Quality manager