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PRODUCT NAME : Coffret funny flavours 115g – 9 pièces

BRAND : Bruyère

LEGAL NAME : Assortment of chocolate pralines


Internal item code	11040374			
EAN	5414864906388			
Net weight	115g			
CU : Gross weight	200g			
CU: L x l x H	155x155x40			
CA : gross weight	2900g			
CA : L x l x H	322x162x240			
Number CU by CA	12			

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
Cereal containing gluten and products thereof	X		
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

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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, Pâte de cacao, Matière grasse **LAITIERE** anhydre, 12,7% Caramel au beurre salé (Sirop de glucose-fructose, sucre, crème (**LAIT**), **LAIT** concentré sucré, beurre doux (**LAIT**), eau, beurre (**LAIT**) à la fleur de sel de Guérande, sel de Guérande, stabilisant : pectine), Beurre de cacao, Poudre de **LAIT** entier, 2% Biscuit cacaoté (Sucre, farine de **BLE**, farine d'**AMANDE**, amidon de **BLE**, huile de tournesol, cacao maigre en poudre, albumine d'**ŒUF** en poudre, poudre à lever : bicarbonate de sodium, sel), Emulsifiant: lécithine de **SOJA**, Arôme naturel de vanille, 0,4% Pop-Corn (Mais (Mais, Huile de tournesol, sel), sucre, sirop de glucose, sel), 0,4% Macaron (Sucre, amidon de **BLE**, farine de **BLE**, farine d'**AMANDES**, albumine d'**ŒUF** en poudre, arôme naturel, poudre à lever: bicarbonate de sodium), Sirop de glucose, Eau, Arôme naturel de framboise, Arôme naturels (**NOISETTES, NOIX**).

37.7% chocolat au lait (min 33% cacao), 27.7% chocolat noir (min 60% cacao), 3.6% chocolat blanc (min 25.5% cacao)

EN: Sugar, Cocoa mass, Anhydrous **MILK** fat, 12.7% Salted butter caramel (Glucose-Fructose syrup, sugar, cream (**MILK**), sweetened condensed **MILK**, unsalted butter (**MILK**), water, butter (**MILK**) with Guérande sea salt, Guérande salt, stabiliser : pectin), Cocoa butter, Whole **MILK** powder, 2% cocoa biscuit (Sugar, **WHEAT** flour, **ALMONDS** flour, **WHEAT** starch, sunflower oil, fat reduced cocoa powder, **EGG** albumen, raising agent : sodium bicarbonate, salt), Emulsifier : **SOY** lecithin, Natural vanilla flavour, 0.4% Pop-Corn (Corn (Corn, sunflower oil, salt), sugar, glucose syrup, salt), 0.4% Macaroon (Sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS** flour, **EGG** albumen powder, natural flavour, raising agent sodium bicarbonate), Glucose syrup, Water, Natural raspberry flavour, Natural flavours (**HAZELNUTS, WALNUTS**).


37.7% milk chocolate (min 33% cocoa), 27.7% dark chocolate (min 60% cocoa), 3.6% white chocolate (min 25.5% cocoa)

EMERGENCY CONTACT : quality@bruyère.eu

+32 478 78 25 52

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	550 kcal
	2291 kJ

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Fat	37.5 g
<i>Of which Saturated</i>	22.4 g
Carbohydrates	48.1 g
<i>Of which Sugars</i>	43.2 g
Proteins	5.1 g
Salt	0.22 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 + 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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Belgium

NAME : Mélissa Cappelier

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POSITION : Quality manager