	Date de rédaction : 24/03/2022	Date de mise en application : 24/03/2022	Page 1 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 4



PRODUCT NAME : Truffe tiramisu

BRAND : Bruyere

LEGAL NAME : Assortment of chocolate pralines


Internal item code	11060246	90403560	11040212	
EAN	5414864990271	-	5414864905138	
Net weight	1kg	Bulk 4kg	150g	
CU : Gross weight	1.250kg		155 g	
CU: L x l x H	295 x 197 x 70		80x50x140	
CA : gross weight	13 kg		1,811 kg	
CA : L x l x H	360 x 310 x 400		310x280x120	
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 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
<i>Eggs and products thereof</i>		X	
<i>Fish and products thereof</i>			X

	Date de rédaction : 24/03/2022	Date de mise en application : 24/03/2022	Page 2 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 4

<i>Peanut and products thereof</i>			X
<i>Soybeans and products thereof</i>	X		
<i>Milk and products thereof</i>	X		
<i>Nuts and products thereof</i>	X		
<i>Celery and products thereof</i>			X
<i>Mustard and products thereof</i>			X
<i>Sesame seeds and products thereof</i>			X
<i>Sulphur dioxide and sulphites > 10 ppm</i>			X
<i>Lupin and products thereof</i>			X
<i>Molluscs and products thereof</i>			X

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

FR: Sucre, Beurre de cacao, Poudre de **lait** entier, Matière grasse **laitière** anhydre, Pâte de cacao, Amaretto (contient : colorant E150a, **amandes, noisettes**), **Amandes** 3,2%, Poudre de cacao, Emulsifiant : lécithine de **soja**, Arôme naturel de vanille, Café lyophilisé, Sucre impalpable, Extrait de café.

39.8% Chocolat au lait (min 33% cacao), 32.5% Chocolat blanc (min 25.5% cacao)

EN : Sugar, Cocoa butter, Whole **milk** powder, Anhydrous **milk** fat, Cocoa mass, Amaretto (contain : colouring agent E150a, **Almonds, Hazelnuts**), **Almonds** 3.2%, Cocoa powder, Emulsifier: **soy** lecithin, Natural vanilla flavour, Instant coffee, Impalpable sugar, Coffee extract.


39.8% milk chocolate (min 33% cocoa), 32.5% white chocolate (25.5% 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	589 kcal
	2447 kJ
Fat	42.6 g
<i>Of which Saturated</i>	25.1 g
Carbohydrates	41.7 g
<i>Of which Sugars</i>	40.8 g
Proteins	5.7 g
Salt	0.1 g

	Date de rédaction : 24/03/2022	Date de mise en application : 24/03/2022	Page 3 sur 4
	Rédaction par : Mélissa Cappelier		Numéro de version : 4

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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NAME : Mélissa Cappelier
POSITION : Quality manager