	Date de rédaction : 04/10/2018	Date de mise en application : 16/10/2018	Page 1 sur 4
Document n° : DOC-FT-GIANDUJA	Rédaction par : Emilie Zimmer	Vérification par : Stephen Leveque Approbation : M. Delsemme	Numéro de version : 2 11/12/2018



PRODUCT NAME : Gianduja - wrapped in aluminium foil

BRAND : Bruyere

INTERNAL ITEM CODE : 11030157 – **EAN** : 5414864990356


WEIGHT/BOX : 1.100 g e

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

PACKAGING DESCRIPTION :

CU :	GROSS WEIGHT	1.250 g/ oz
	L x l x H	295x197x70mm
CA :	GROSS WEIGHT	1.750g/ oz
	L x l x H	360x310x400mm
		10 CU by CA

	Date de rédaction : 04/10/2018	Date de mise en application : 16/10/2018	Page 2 sur 4
Document n° : DOC-FT-GIANDUJA	Rédaction par : Emilie Zimmer	Vérification par : Stephen Leveque Approbation : M. Delsemme	Numéro de version : 2 11/12/2018


ALLERGENS

ALLERGENS	Present in product	Used inside factory	Absent
<i>Peanuts & der.</i>			X
<i>Eggs</i>		X	
<i>Fish & der.</i>			X
<i>Molluscs and shellfish products</i>			X
<i>Soy & der.</i>	X		
<i>Dairy product</i>		X	
<i>Cereals & gluten</i>		X	
<i>Sesame seed & der.</i>			X
<i>Mustard & der.</i>			X
<i>Crustaceans and crustacean products</i>			X
<i>Celery & der.</i>			X
<i>Sulfites (E220 to E227)</i>		X	
<i>Nuts & dr.</i>	X		
<i>Lupin</i>			X

INGREDIENTS LIST (in accordance with regulation (EC) 1169/2011) : Sugar, **HAZELNUTS**, Cocoa mass, Cocoa butter, Emulsifier: **SOYA** lecithin.

EMERGENCY CONTACT : quality@bruyere.eu

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	Date de rédaction : 04/10/2018	Date de mise en application : 16/10/2018	Page 3 sur 4
Document n° : DOC-FT-GIANDUJA	Rédaction par : Emilie Zimmer	Vérification par : Stephen Leveque Approbation : M. Delsemme	Numéro de version : 2 11/12/2018


NUTRITIONAL VALUES

NUTRITIONAL INFORMATION (for 100g):	
Energy	581 kcal
	2441 kJ
Fat	45,2 g
<i>Of which Saturated</i>	44,2 g
Carbohydrates	40,7 g
<i>Of which Sugars</i>	12,6 g
Proteins	6,3 g
Salt	0,0 g

MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

MICROBIAL VALUE (for 1g)	
<i>Total plate count</i>	Max. 100000
<i>Coliforms</i>	Max. 10
<i>Yeast & moulds</i>	Max. 200
<i>Salmonella/25g</i>	None

- **STATEMENT GMO** : in accordance with regulations (EC) 1829/2003 + 1830/2003
GMO free : no GMO labeling required
- **NON STATEMENT IONIZING** : in accordance with directives (EC) 1999/2 + 1999/3
All our products and raw materials are without ionizing 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 1,5mm – Non Ferrous :1,5mm - Stainless : 2mm

	Date de rédaction : 04/10/2018	Date de mise en application : 16/10/2018	Page 4 sur 4
Document n° : DOC-FT-GIANDUJA	Rédaction par : Emilie Zimmer	Vérification par : Stephen Leveque Approbation : M. Delsemme	Numéro de version : 2 11/12/2018

Bruyere Chocolates SA
Rue François-Léon Bruyere 38
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Belgium

NAME : Maxime Branne
POSITION : Sales Manager
DATE : 11/12/2018
SIGNATURE :