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PRODUCT NAME : Mendant lait

BRAND : Bruyere

LEGAL NAME : Confectionary


Internal item code	90401290	11030270	11040266	
EAN	-	5414864991681	5414864906531	
Net weight	4 kg (bulk)	1.1kg	100 g	
CU : Gross weight	-	1.350kg	180g	
CU: L x l x H	-	295 x 197 x 70	80x100 mm	
CA : gross weight	-	14 kg	1690 g	
CA : L x l x H	-	360 x 310 x 400	348x173x108mm	
Number CU by CA	-	10	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
<i>Eggs and products thereof</i>		X	
<i>Fish and products thereof</i>			X

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<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: 66% chocolat au lait (min 33% cacao) (Sucre, Beurre de cacao, Poudre de **LAIT** entier, Pâte de cacao, Emulsifiant : lécithine de **SOJA**, Arôme naturel de vanille), **NOIX** 16.5%, **AMANDES** 7.5%, Raisins secs 6%, **NOISETTES** 4%.


EN: 66% milk chocolate (min 33% cocoa) (Sugar, cocoa butter, Whole **MILK** powder, Cocoa mass, emulsifier : **SOY** lecithin, Natural vanilla flavour), **WALNUTS** 16.5%, **ALMONDS** 7.5%, Dried grapes 6%, **HAZELNUTS** 4%.

EMERGENCY CONTACT : quality@bruyere.eu

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	611 kcal
	2535 kJ
Fat	48.2 g
<i>Of which Saturated</i>	9.8 g
Carbohydrates	31.6 g
<i>Of which Sugars</i>	24.2 g
Proteins	12.6 g
Salt	0.06 g

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MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

MICROBIOLOGICAL STANDARD	
Total plate count	< 100 000 cfu/g
Coliforms	< 10 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