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**PRODUCT NAME** : Perle macaron framboise

**BRAND** : Bruyère

**LEGAL NAME** : chocolate pralines


<b>Internal item code</b>	11030160	90406021	11040274	
<b>EAN</b>	5414864906982	Bulk	5414864906616	
<b>Net weight</b>	1kg	4kg	100 g	
<b>CU : Gross weight</b>	1.250kg	-	180g	
<b>CU: L x l x H</b>	295 x 197 x 70	-	80x100mm	
<b>CA : gross weight</b>	13 kg	-	1690 g	
<b>CA : L x l x H</b>	360 x 310 x 400	-	348x173x108mm	
<b>Number CU by CA</b>	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
<i>Peanut and products thereof</i>			X
<i>Soybeans and products thereof</i>	X		

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<b>Milk and products thereof</b>	X		
<b>Nuts and products thereof</b>	X		
<b>Celery and products thereof</b>			X
<b>Mustard and products thereof</b>			X
<b>Sesame seeds and products thereof</b>			X
<b>Sulphur dioxide and sulphites &gt; 10 ppm</b>			X
<b>Lupin and products thereof</b>			X
<b>Molluscs and products thereof</b>			X

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

FR: Sucre, Pâte de cacao, Matière grasse **LAITIERE** anhydre, Beurre de cacao, Macaron 8.2% (Sucre, amidon de **BLE**, farine de **BLE**, farine d'**AMANDES**, albumine d'**ŒUF** en poudre, arôme naturel, poudre à lever: E500ii), Poudre de **LAIT** entier, Emulsifiant : lécithine de **SOJA**, Arôme naturel de vanille, Ingrédient colorant (Concentré de radis, pomme, cassis), Arôme naturel de framboise.

32.7% chocolat au lait (min 33% cacao), 32.7% chocolat noir (min 60% cacao), 3.4% chocolat blanc (min 25.5% cacao)

EN: Sugar, Cocoa mass, Anhydrous **MILK** fat, Cocoa butter, Macaroon 8.2% (Sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS** flour, **EGGS** albumen powder, natural flavour, raising agent: E500ii), Whole MILK powder, Emulsifier: **SOY** lecithin, Natural vanilla flavour, Colour food (raddish, apple, blackcurrant concentrate), Natural raspberry flavour.


32.7% milk chocolate (min 33% cocoa), 32.7% dark chocolate (min 60% cocoa), 3.4% white chocolate (min 25.5% cocoa)

**EMERGENCY CONTACT** : [quality@bruyere.eu](mailto:quality@bruyere.eu)

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

<b>NUTRITIONAL INFORMATION</b> (for 100g):	
<b>Energy</b>	575 kcal
	2396 kJ
<b>Fat</b>	39.4 g
<i>Of which Saturated</i>	21.9 g
<b>Carbohydrates</b>	49.5 g
<i>Of which Sugars</i>	37.4 g
<b>Proteins</b>	5.8 g
<b>Salt</b>	0.18 g

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## **MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

<b>MICROBIOLOGICAL STANDARD</b>	
<b>Total plate count</b>	< 100 000 cfu/g
<b>Coliforms</b>	< 10 cfu/g
<b>Yeast &amp; moulds</b>	< 200 cfu/g
<b>Salmonella</b>	None/25g
<b>Listeria monocytogene</b>	None/25g
<b>Staphylococcus coag +</b>	< 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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Bruyere Chocolates SA  
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Belgium

NAME : Mélissa Cappelier  
POSITION : Quality manager