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|-----------------------------------------------------------------------------------|--------------------------------------|---------------------------------------------|--------------------------|
|  | Date de rédaction :<br>30/5/2022     | Date de mise en application :<br>15/12/2022 | Page 1 sur 4             |
|                                                                                   | Rédaction par :<br>Mélissa Cappelier |                                             | Numéro de version :<br>4 |

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**PRODUCT NAME** : Ballotin évènement 375

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**BRAND** : Bruyère

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**LEGAL NAME** : Assortment of chocolate pralines

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|                    |               |  |  |  |
|--------------------|---------------|--|--|--|
| Internal item code | 11040102      |  |  |  |
| EAN                | 5414864900263 |  |  |  |
| Net weight         | 335g          |  |  |  |
| CU : Gross weight  | 375g          |  |  |  |
| CU: L x l x H      | 130x75x75     |  |  |  |
| CA : gross weight  | 3128          |  |  |  |
| CA : L x l x H     | 310x275x115   |  |  |  |
| Number CU by CA    | 8             |  |  |  |

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**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.

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**BBD on delivery** : MINIMUM 6 months

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**ALLERGENS** (in accordance with regulation (EC) 1169/2011)

| ALLERGENS<br>(Regulation (EC) 1169/2011)             | Present in<br>product | Used inside<br>factory | Absent |
|------------------------------------------------------|-----------------------|------------------------|--------|
| <b>Cereal containing gluten</b> and products thereof | X                     |                        |        |
| <b>Crustaceans</b> and products thereof              |                       |                        | X      |
| <b>Eggs</b> and products thereof                     | X                     |                        |        |
| <b>Fish</b> and products thereof                     |                       |                        | X      |
| <b>Peanut</b> and products thereof                   |                       |                        | X      |
| <b>Soybeans</b> and products thereof                 | X                     |                        |        |
| <b>Milk</b> and products thereof                     | X                     |                        |        |
| <b>Nuts</b> and products thereof                     | X                     |                        |        |
| <b>Celery</b> and products thereof                   |                       |                        | X      |
| <b>Mustard</b> and products thereof                  |                       |                        | X      |

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|-----------------------------------------------------------------------------------|--------------------------------------|---------------------------------------------|----------------------------|
|  | Date de rédaction :<br>30/5/2022     | Date de mise en application :<br>15/12/2022 | Page <b>2</b> sur <b>4</b> |
|                                                                                   | Rédaction par :<br>Mélissa Cappelier |                                             | Numéro de version :<br>4   |

|                                                  |  |  |   |
|--------------------------------------------------|--|--|---|
| <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, **NOISETTES** 15%, Beurre de cacao, Matière grasse **LAITIERE** anhydre, Poudre de **LAIT** entier, Caramel au beurre salé 4,4% (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), Huiles et graisses végétales totalement hydrogénées (coco, tournesol), **PISTACHES** 0,8%, Sirop de sucre inverti, Emulsifiant: Lécithine de **SOJA**, Feuilletine 0,4% (Farine de **BLE**, sucre, graisse végétale (tournesol, colza), matière grasse **LAITIERE**, sucre du **LAIT**, protéine du **LAIT**, sel, extrait de malt d'**ORGE**, émulsifiant: Lécithine, poudre à lever : bicarbonate de sodium), Biscuit cacaoté 0,3% (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), Arôme naturel de vanille, Pop-corn 0,1% ((Mais (Mais, Huile de tournesol, sel), sucre, sirop de glucose, sel), Céréales croustillantes 0,1% (Farine de riz, farine de **BLE**, **BLE** malté, sucre, gluten de **BLE**, dextrose, sel), Extrait de café 0,1%, Sirop de glucose, Eau, Arôme naturel de framboise, Ingrédients colorants: Concentrés de pomme, radis, cassis, carthame et citron, Colorant: curcumine, Arômes naturels (**NOISETTES**, **NOIX**), Arôme naturel d'orange, Sel.

22.7% chocolat noir (min 60% cacao), 17% chocolat au lait (min 33% cacao), 9.8% chocolat blanc (min 25.5% cacao)

EN: Sugar, Cocoa mass, **HAZELNUTS** 15%, Cocoa butter, Anhydrous **MILK** fat, Whole **MILK** powder, Salted butter caramel 4.4%(Glucose-Fructose syrup, sugar, cream (**MILK**), sweetened condensed **MILK**, unsalted butter (**MILK**), water, butter (**MILK**) with Guérande sea salt, Guérande salt, stabiliser : pectin), Totally hydrogenated vegetable oil and fat (coconut, sunflower), **PISTACHIOS** 0.8%, Invert sugar syrup, Emulsifier : **SOY** lecithin, Feuilletine 0.4% (**WHEAT** flour, sugar, vegetable fat (sunflower, rapeseed), **MILK** fat, **MILK** sugar, **MILK** protein, salt, **BARLEY** malt extract, emulsifier : lecithin, raising agent : sodium bicarbonate), Cocoa biscuit 0.3% (Sugar, **WHEAT** flour, **ALMONDS** flour, **WHEAT** starch, sunflower oil, fat reduced cocoa powder, **EGG** albumen, raising agent : sodium bicarbonate, salt), Natural vanilla flavour, Pop-Corn 0.1% (Corn (Corn, sunflower oil, salt), sugar, glucose syrup, salt), Crisped cereals 0.1% (Rice flour, **WHEAT** flour, **WHEAT** malt, sugar, **WHEAT** gluten, dextrose, salt), Coffee extract 0.1%, Glucose syrup, Water, Natural raspberry flavour, Colouring food : apple, radish, blackcurrant, safflower and lemon concentrates, Colouring agent : curcumin, Natural flavour (**HAZELNUTS**, **WALNUTS**), Natural orange flavour, Salt.

22.7% dark chocolate (min 60% cocoa), 17% milk chocolate (min 33% cocoa), 9.8% white chocolate (min 25.5% cocoa)

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|-----------------------------------------------------------------------------------|--------------------------------------|---------------------------------------------|----------------------------|
|  | Date de rédaction :<br>30/5/2022     | Date de mise en application :<br>15/12/2022 | Page <b>3</b> sur <b>4</b> |
|                                                                                   | Rédaction par :<br>Mélissa Cappelier |                                             | Numéro de version :<br>4   |

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

| NUTRITIONAL INFORMATION<br>(for 100g): |          |
|----------------------------------------|----------|
| <b>Energy</b>                          | 577 kcal |
|                                        | 2399 kJ  |
| <b>Fat</b>                             | 41.0 g   |
| <i>Of which Saturated</i>              | 20.2 g   |
| <b>Carbohydrates</b>                   | 46.2 g   |
| <i>Of which Sugars</i>                 | 42.4 g   |
| <b>Proteins</b>                        | 5.7 g    |
| <b>Salt</b>                            | 0.10 g   |

**MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

| MICROBIOLOGICAL STANDARD     |                 |
|------------------------------|-----------------|
| <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.

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|-----------------------------------------------------------------------------------|--------------------------------------|---------------------------------------------|----------------------------|
|  | Date de rédaction :<br>30/5/2022     | Date de mise en application :<br>15/12/2022 | Page <b>4</b> sur <b>4</b> |
|                                                                                   | Rédaction par :<br>Mélissa Cappelier |                                             | Numéro de version :<br>4   |

- 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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