

	Date de rédaction : 27/10/2020	Date de mise en application : 27/10/2020	Page 1 sur 4
	Rédaction par : Mélissa Cappelier	Vérification par : Stephen Leveque	Numéro de version : 3

PRODUCT NAME : Caramelized hazelnuts

BRAND : Bruyère

LEGAL NAME : Confectionary

Internal item code	14040341	14040340	14040342	
EAN	5414864903189	5414864903196	5414864903172	
Net weight	850 g	3000 g	10kg	
CU : Gross weight	928 g	3,198Kg	10,320Kg	
CU: L x l x H	190*190*80	Bucket Ø 22cm H 22cm	Bucket Ø 25 cm H 27 cm	
CA : gross weight	6068 g	NA	NA	
CA : L x l x H	440*210*250	NA	NA	
Number CU by CA	6	1	1	

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	
<i>Milk and products thereof</i>		X	
<i>Nuts and products thereof</i>	X		

	Date de rédaction : 27/10/2020	Date de mise en application : 27/10/2020	Page 2 sur 4
	Rédaction par : Mélissa Cappelier	Vérification par : Stephen Leveque	Numéro de version : 3

<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) :

Hazelnuts 66%, Sugar.

EMERGENCY CONTACT : quality@bruyere.eu

+32 478 78 25 52

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

NUTRITIONAL INFORMATION (for 100g):	
Energy	583 kcal
	2426 kJ
Fat	40.2 g
<i>Of which Saturated</i>	3.0 g
Carbohydrates	45.3 g
<i>Of which Sugars</i>	36.9 g
Proteins	9.9 g
Salt	0.0 g

MICROBIOLOGICAL AND ADDITIONNAL INFORMATION

MICROBIOLOGICAL STANDARD	
<i>Total plate count</i>	< 100 000 cfu/g
<i>Coliforms</i>	< 10 cfu/g
<i>Yeast & moulds</i>	< 200 cfu/g
<i>Salmonella</i>	None/25g
<i>Listeria monocytogene</i>	None/25g
<i>Staphylococcus coag +</i>	< 100 cfu/g

- STATEMENT GMO : in accordance with regulations (EC) 1829/2003 + 1830/2003
GMO free : no GMO labeling required

	Date de rédaction : 27/10/2020	Date de mise en application : 27/10/2020	Page 3 sur 4
	Rédaction par : Mélissa Cappelier	Vérification par : Stephen Leveque	Numéro de version : 3

- **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.

Bruyere Chocolates SA
Rue François-Léon Bruyere 38
B-6041 Gosselies
Belgium

NAME : Mélissa Cappelier
POSITION : Quality manager