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|---|---|---|---|
| Bruyerre | Date de rédaction : 02/03/2026 | Date de mise en application : 02/03/2026 | Page 1 sur 3 |
| | Rédaction par : Pascaline Gilson | | Numéro de version : 1 |

**PRODUCT NAME** : Gourmet Box 9 pieces caramel

**BRAND** : Bruyerre

**LEGAL NAME :** chocolate pralines

| | | | | |
|---|---|---|---|---|
| **Internal item code** | 11010072 | | | |
| **EAN** | 5414864908092 | | | |
| **Net weight** | 95 g | | | |
| **CU : Gross weight** | 135 g | | | |
| **CU: L x l x H** | 155x155x40 | | | |
| **CA : gross weight** | 1,62 kg | | | |
| **CA : L x l x H** | 320x160x250 | | | |
| **Number CU by CA** | 12 | | | |

**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 |
|---|---|---|---|
| ***Cereal containing gluten*** *and products thereof* | | X | |
| ***Crustaceans*** *and products thereof* | | | X |
| ***Eggs*** *and products thereof* | | X | |
| ***Fish*** *and products thereof* | | | X |
| ***Peanut*** *and products thereof* | | | X |
| ***Soybeans*** *and products thereof* | X | | |
| ***Milk*** *and products thereof* | X | | |
| ***Nuts*** *and products thereof* | X | | |
| ***Celery*** *and products thereof* | | | X |
| ***Mustard*** *and products thereof* | | | X |
| ***Sesame seeds*** *and products thereof* | | | X |

| | | | |
|---|---|---|---|
| ***Sulphur dioxide and sulphites > 10 ppm*** | | | X |
| ***Lupin*** *and products thereof* | | | X |
| ***Molluscs*** *and products thereof* | | | X |

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

EN: salted butter caramel 35,1% (glucose-fructose syrup, sugar, **CREAM**, sweetened condensed **MILK**, unsalted **BUTTER**, water, salted **BUTTER**, Guérande salt, stabiliser: pectin), sugar, cocoa mass, fully hydrogenated oil (coconut, sunflower), salted butter caramel 7,5% (glucose-fructose syrup, sweetened condensed **MILK**, salted **BUTTER**, sugar, water, salt), cocoa butter, anhydrous **MILK** fat, whole **MILK** powder, passion fruit juice, apple fibre, freeze-dried coffee, salt, **MILK** sugar, **WHEY** powder, skimmed **MILK** powder, caramelised sugar, water, emulsifier: **SOY** lecithin, natural vanilla flavour, natural flavours.
**Contains : HAZELNUTS**
23,7% dark chocolate (min. 60% cocoa), 16,2% milk chocolate (min. 33% cocoa), 1,4% white chocolate with caramel (min. 31,9% cocoa).

FR: caramel au beurre salé 35,1% (sirop de glucose-fructose, sucre, **CREME**, **LAIT** concentré sucré, **BEURRE** doux, eau, **BEURRE** salé, sel de Guérande, stabilisant : pectine), sucre, pâte de cacao, huile totalement hydrogénée (coco, tournesol), caramel au beurre salé 7,5% (sirop de glucose-fructose, **LAIT** concentré sucré, **BEURRE** salé, sucre, eau, sel), beurre de cacao, matière grasse **LAITIERE** anhydre, poudre de **LAIT** entier, jus de fruits de la passion, fibres de pomme, café lyophilisé, sel, sucre du **LAIT**, **LACTOSERUM** en poudre, poudre de **LAI**T écrémé, sucre caramélisé, eau, émulsifiant : lécithine de **SOJA**, arôme naturel de vanille, arômes naturels.
**Contient : NOISETTES**
23,7% chocolat noir (min 60% cacao), 16,2% chocolat au lait (min 33% cacao), 1,4% chocolat blanc au caramel (min 31.9% cacao).

**EMERGENCY CONTACT** : quality@bruyerre.eu +32 478 78 25 52

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

| NUTRITIONAL INFORMATION (for 100g): | | |
|---|---|---|
| **Energy** | 524 | kcal |
| | 2184 | kJ |
| **Fat** | 35.9 | g |
| *Of which Saturated* | 26.2 | g |
| **Carbohydrates** | 46.7 | g |
| *Of which Sugars* | 43.3 | g |

| | |
|---|---|
| **Proteins** | 3.6 g |
| **Salt** | 0.55 g |

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**MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

| MICROBIOLOGICAL STANDARD | |
|---|---|
| ***Total plate count*** | < 100 000 cfu/g |
| ***Coliforms*** | < 10 cfu/g |
| ***Yeast & moulds*** | < 200 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 + 2023/915
  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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Bruyerre Chocolates SA
Rue François-Léon Bruyerre 38
B-6041 Gosselies
Belgium

NAME : Pascaline Gilson
POSITION : Quality manager