Bruyerre	Date de rédaction : 28/08/2025	Date de mise en application : 02/03/2026	Page 1 sur 3
	Rédaction par : Pascaline Gilson		Numéro de version : 2

PRODUCT NAME : TRUFFE PISTACHE

BRAND : Bruyerre

LEGAL NAME : Assortment of chocolate pralines

Internal item code	00068707	11010079		
EAN	5414864907767	5414864908238		
Net weight	1 kg	140 g		
CU : Gross weight	1.25 kg	160 g		
CU: L x l x H	295 x 197 x 70	95 x 95 x 85		
CA : gross weight	13 kg	1,53 kg		
CA : L x l x H	360 x 310 x 400	390 x 200 x 100		
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
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) :

FR: sucre, **PISTACHES** 20,7%, matière grasse **LAITIERE** anhydre, beurre de cacao, poudre de **LAIT** entier, pâte de cacao, émulsifiant : lécithine de **SOJA**, arôme naturel de vanille, arôme naturel, sel.
Contient : **NOISETTES**
42,6% chocolat blanc (min 25,5% cacao), 19% chocolat au lait (min 33% cacao).

EN : sugar, **PISTACHIOS** 20,7%, anhydrous **MILK** fat, cocoa butter, whole **MILK** powder, cocoa mass, Emulsifier : **SOY** lecithin, natural vanilla flavour, natural flavour, salt.
Contains : **HAZELNUTS**
42,6% white chocolate (min 25,5% cocoa), 19% milk chocolate (min 33% cocoa)

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

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

NUTRITIONAL INFORMATION (for 100g):		
Energy	614	kcal
	2549	kJ
Fat	47.1	g
Of which Saturated	24.2	g
Carbohydrates	39.6	g
Of which Sugars	36.2	g
Proteins	7.8	g
Salt	0.3	g

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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