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	Rédaction par : Pascaline Gilson		Numéro de version : 1

PRODUCT NAME : Gourmet Box 9 pieces truffles

BRAND : Bruyerre

LEGAL NAME : chocolate pralines

Internal item code	11010071			
EAN	5414864908078			
Net weight	105 g			
CU : Gross weight	145 g			
CU: L x l x H	155x155x40			
CA : gross weight	1,74 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: sugar, anhydrous **MILK** fat, cocoa mass, cocoa butter, whole **MILK** powder, speculoos (**WHEAT** flour, sugar, vegetable oils (palm oil (RSPO) from sustainable and certified plantations, rapeseed oil), candy sugar syrup, raising agent (sodium hydrogen carbonate), salt, cinnamon), **PISTACHIOS**, cocoa powder, macaroon (sugar, **WHEAT** starch, **WHEAT** flour, **ALMONDS**, **EGGS** albumen powder, natural flavours, raising agent: sodium bicarbonate), shredded coconut, ground coffee, coffee extract, salt, glucose syrup, invert sugar syrup, natural vanilla flavour, natural flavours, emulsifier: **SOY** lecithin, water.
Contains : HAZELNUTS
3,4% dark chocolate (min. 80% cocoa), 16,8% dark chocolate (min. 60% cocoa), 17,3% milk chocolate (min. 33% cocoa), 25,6% white chocolate (min. 25,5% cocoa).

FR: sucre, matière grasse **LAITIERE** anhydre, pâte de cacao, beurre de cacao, poudre de **LAIT** entier, speculoos (farine de **BLE**, sucre, huiles végétales (huile de palme (RSPO) issue de plantations durables et certifiées, huile de colza), sirop de sucre candi, poudre à lever (carbonate acide de sodium), sel, cannelle), **PISTACHES**, poudre de cacao, macaron (sucre, amidon de **BLE**, Farine de **BLE**, **AMANDES**, blanc d'**OEUFS** en poudre, arômes naturels, poudre à lever : bicarbonate de sodium), coco râpée, café moulu, extrait de café, sel, sirop de glucose, sirop de sucre inverti, arômes naturel de vanille, arômes naturels, émulsifiant : lécithine de **SOJA**, eau.
Contient : NOISETTES
3,4% chocolat noir (min 80% cacao), 16,8% chocolat noir (min 60% cacao), 17,3% chocolat au lait (min 33% cacao), 25,6% chocolat blanc (min 25,5% 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	582	kcal
	2422	kJ
Fat	42.8	g
Of which Saturated	25.5	g
Carbohydrates	43.9	g
Of which Sugars	39.6	g

Proteins	5.5	g
Salt	0.2	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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