

■ Company's profile

Company's Name		The Belgian Chocolate Group NV			
Annual Sales		Numbers of Employees		154	
Name of Representative		Joy Vervoort			
Messages to Purchasers		写真			
Website Address		thebelgian.com			
Company's Address	〒	Olen	Geelseweg 72		
Factory's Address	〒	Olen	Geelseweg 72		
Name of the Person in Charge		Joy Vervoort		E-mail Address	jv@thebelgian.com
Phone Number				Fax Number	

■ Selling Points of the production process

<ul style="list-style-type: none"> · Authentic Belgian Craftsmanship: Made in Belgium using traditional chocolate-making expertise, offering a rich and refined taste experience. · Delicate Bite-Size Format: Smaller truffles designed for a perfect single bite—ideal for savoring slowly or sharing with loved ones. · Classic Cocoa Dusted Finish: Each truffle is generously coated in fine cocoa powder, balancing deep cacao intensity with velvety smoothness. · Luxuriously Creamy Center: A rich, melt-in-your-mouth ganache interior delivers indulgence in every mini piece. · Perfect for Gifting & Sharing: Elegant packaging makes these truffles a thoughtful Valentine's gift, a White Day return, or a refined indulgence for any special occasion
Pictures


■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual checks of product during production by production personell. Extra check by QC personell of each batch and each shift of production. Automatic weight check and rejection of faulty products. Metaldetection, sieves,..			
Hygiene Management	Production Process	cooling of powdertruffle filling, moulding on production line, cooling, coating with cocoa powder, dosing in metal coated PP bags, packaging in cardboard box, printing of batch code and best before date, automated weight check, automated packing in cardboard display, automated stacking on pallet.			
	Employees	150 employees, facilities for hygiene and changing are provided and in good condition. Work clothing provided by company and mandatory, hygiene rules and training in place for all employees, adherence to personell hygiene is checked by teamleaders, QC and QA			
	Facilities and Equipments	Personel trained in management of hygiene, checks of hygiene are done daily by teamleaders and QC. Internal audits are performed by QA			
Emergency Response	The Contact Points	The person in charge	FSQR manager: Marianne Saelen	Phone number	0032 14 25 85 26
	Documentation				