

PRODUCT IDENTIFICATION

Product's name: Profiterole
Brand: Hafner Canada

Product's code: 00092
UPC code: 622267000922
SCC code: 10622267000929
Description: Plain choux pastry.



Unit size: Individual serving	Serving size: N/A
Packaging : 56 units / case	Serving weight: 0.025 kg
Cut: units	Net weight: 0.025 kg / unit - 1.4 kg / case
Height: N/A	Gross weight: 1.75 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Liquid whole eggs, Water, Flour (wheat), Canola, palm and modified palm oil margarine (milk, soy), Enriched white flour (wheat), Baking powder, Salt, Sodium bicarbonate, Sugar. **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 2 profiteroles (50 g) pour 2 profiteroles (50 g)	
Calories 80	% Daily Value * % valeur quotidienne *
Fat / Lipides 7 g	9 %
Saturated / saturés 2.5 g	13 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 1.0 g	
Omega-6 / oméga-6 0.2 g	
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 3 g	
Carbohydrate / Glucides 8 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 70 mg	
Sodium 70 mg	3 %
Potassium 20 mg	0 %
Calcium 10 mg	1 %
Iron / Fer 0.75 mg	4 %
<small>*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	



PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	270 days frozen
Shelf life after thawing:	3 days refrigerated
Preparation:	Defrost about one hour in the refrigerator.

LOT NUMBER

Example of the batch number: 7163

Signification of the batch number: 7 = Year

163 = 163rd days of the year. The product is manufactured is June 12, 2017

** The batch number refers to production date of product.

PALETTISATION

Case size of 0502 Master écono (56)

Length:	16 3/4" (42.9 cm)	Whse Pack Size:	40" X 48"
Width:	13 1/16" (33.2 cm)	Whse Pack Qty:	56
Height:	7 1/8" (18.1 cm)	Pallet Ti:	8
Cubic:	0.9 pi3 (0.026 m3)	Pallet Hi:	7

ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a yellowish and golden product.
Flavor	Egg flavor.
Texture	The crumb is aerated, slightly moist on the onside and crust on the outside.

MICROBIOLOGICAL SPECIFICATIONS

Microbiological organism	Count
Total count plate	< 100 000 UFC/g
Yeast count	< 500 UFC/g
Escherichia coli (E. coli)	< 10 UFC/g
Total coliforms	< 50 UFC/g
Staphylococcus aureus	< 1000 UFC/g
Bacillus cereus	< 1000 UFC/g
Listeria monocytogenes	Absent/25g
Salmonella spp.	Absent/25g

PHYSICAL SPECIFICATIONS

N/A

CHEMICAL SPECIFICATIONS

N/A

