

PRODUCT IDENTIFICATION

Product's name: Mini Profiterole
Brand: Hafner Canada

Product's code: 00093
UPC code: 622267000939
SCC code: 10622267000936
Description: Plain choux pastry



Unit size: Individual serving
Packaging : 144 units / case
Cut: units
Height: N/A

Serving size: 1 3/4" - 2 1/8"
Serving weight: 0.007 kg
Net weight: 0.007 kg / unit - 1.008 kg / case
Gross weight: 1.364 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 6 profiteroles (42 g) pour 6 profiteroles (42 g)	
Calories 70	% Daily Value * % valeur quotidienne *
Fat / Lipides 6 g	8 %
Saturated / saturés 2 g	11 %
+ 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 2.5 g	
Carbohydrate / Glucides 7 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 55 mg	
Sodium 60 mg	3 %
Potassium 20 mg	0 %
Calcium 10 mg	1 %
Iron / Fer 0.75 mg	4 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	



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 round product that is yellowish and golden.
Flavor	Egg flavor.
Texture	The crumb is aerated, slightly moist on the inside 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

