

## PRODUCT IDENTIFICATION

**Product's name:** Chocolate fondant cake

**Brand:** Hafner Canada

**Product's code:** 00112

**UPC code:** 622267001127

**SCC code:** 10622267001124

**Description:** Delicious small cake with a gooey centre of 50% cocoa chocolate ganache. Thaw directly in the microwave and serve.



**Unit size:** Individual serving

**Packaging :** 50 units / case

**Cut:** units

**Height:** N/A

**Serving size:** N/A

**Serving weight:** 0.100 kg

**Net weight:** 0.1 kg / unit - 5 kg / case

**Gross weight:** 5.8 kg / case

**Kosher Product:** No

**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Liquid whole eggs, Dark chocolate (unsweetened chocolate, sugar, cocoa butter, soy lecithin, vanilla extract), Sugars (sugar, glucose, icing sugar), Butter, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Heat-treated wheat flour, Cocoa powder, Canola, palm and modified palm oil margarine (milk, soy), Soy lecithin. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (100 g) pour 1 unité (100 g)	
<b>Calories 390</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 27 g</b>	36 %
Saturated / saturés 15 g	78 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 0.9 g	
Omega-6 / oméga-6 0.4 g	
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 4.5 g	
<b>Carbohydrate / Glucides 36 g</b>	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 29 g	29 %
<b>Protein / Protéines 6 g</b>	
<b>Cholesterol / Cholestérol 165 mg</b>	
<b>Sodium 50 mg</b>	2 %
Potassium 225 mg	5 %
Calcium 30 mg	2 %
Iron / Fer 3 mg	17 %
*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

<b>Storage condition:</b>	Keep frozen
<b>Frozen shelf life:</b>	180 days frozen
<b>Shelf life after thawing:</b>	N/A
<b>Preparation:</b>	Do not defrost the product. Directly from the freezer to the microwaves for 30 seconds. *Warning, the power of microwaves can vary.*

## LOT NUMBER

<b>Example of the batch number:</b>	7163
<b>Signification of the batch number:</b>	7 = Year 163 = 163 <sup>rd</sup> 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)

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

## ORGANOLEPTIC CHARACTERISTICS

Appearance	The icing of the top of the cake is shiny and dark brown.
Flavor	It's a cake very sweet and chocolate.
Texture	The center of cake is flowing and soft. The icing is creamy.

## 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

