Technical Data Sheet

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: Serving size: N/A Individual serving Packaging: 50 units / case Serving weight: 0.100 kg

0.1 kg / unit - 5 kg / case Cut: units Net weight:

Gross weight: 5.8 kg / case N/A Height:

Kosher Product: No **Product of Canada**



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), Heattreated 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)

Calories 390 Fat / Lipides 27 g 36 % Saturated / saturés 15 g 78 % + Trans / trans 0.5 q Polyunsaturated / polyinsaturés 0.9 g Omega-6 / oméga-6 0.4 g Omega-3 / oméga-3 0 g Monounsaturated / Monoinsaturés 4.5 g

% Daily Value

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Carbohydrate / Glucides 36 g		
Fibre / Fibres 2 g	7 %	
Sugars / Sucres 29 g	29 %	
Protein / Protéines 6 g		
Cholesterol / Cholestérol 165 mg		
Sodium 50 mg	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

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PRESERVATION

Storage condition: Keep frozen
Frozen shelf life: 180 days frozen

Shelf life after thawing: N/A

Preparation: Do not defrost the product. Directly from the freezer to the microwaves for 30 seconds.

Warning, the power of microwaves can vary.

LOT NUMBER

Example of the batch number: 7163
Signification of the batch number: 7 = Year

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

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	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.	

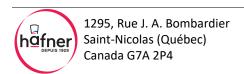
MICROBIOLOGICAL SPECIFICATIONS

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

CHEMICAL SPECIFICATIONS

N/A N/A



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^{**} The batch number refers to production date of product.