

## PRODUCT IDENTIFICATION

**Product's name:** Poor man's Pudding  
**Brand:** Hafner Canada  
**Supplier code:** 00134  
**SCC code:** 10622267001346  
**UPC code:** 622267001349  
**Description:** Cake cooked in a brown sugar syrup.



<b>Unit size:</b> 9" X 11" X 2"	<b>Serving size:</b> NA
<b>Packaging :</b> 2 units / case	<b>Serving weight:</b> 3.07 oz (87 g)
<b>Cut:</b> Uncut	<b>Net weight:</b> 3.858 lb (1.75 kg) / unit - 7.716 lb (3.5 kg) / case
<b>Height:</b> NA	<b>Gross weight:</b> 8.368 lb (3.796 kg) / case

**Kosher Product:** No                      **Halal Product:** No  
**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients :** Sugars (brown sugar, sugar, corn syrup (glucose, water, molasse, salt, potassium sorbate, citric acid, vanillin)), Water, Liquid whole eggs, Canola oil, Wheat flour, Cake mix (enriched wheat flour, modified corn starch, sugar, modified milk ingredients, baking powder, corn starch, salt, mono and di-glycerides, cellulose gum, natural flavor), Baking powder, Artificial flavor. **Contains:** Eggs, Milk, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

**Contains Bioengineered Food Ingredients**

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 1/20 of the pudding (87 g) pour 1/20 de la pouding (87 g)	
<b>Calories 240</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 8 g</b>	11 %
Saturated / saturés 1 g	6 %
+ Trans / trans 0.1 g	
<b>Polyunsaturated / polyinsaturés 2.0 g</b>	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.6 g	
<b>Monounsaturated / Monoinsaturés 4.5 g</b>	
<b>Carbohydrate / Glucides 39 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 30 g	30 %
<b>Protein / Protéines 2 g</b>	
<b>Cholesterol / Cholestérol 40 mg</b>	
<b>Sodium 210 mg</b>	9 %
Potassium 50 mg	1 %
Calcium 30 mg	2 %
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

<b>Storage condition:</b>	Keep frozen
<b>Frozen shelf life:</b>	365 days frozen
<b>Shelf life after thawing:</b>	5 days refrigerated
<b>Preparation:</b>	1-Thaw the product in the refrigerator. 2-Preheat the conventional oven / convection to 250 ° F. 3-Cover the product with foil and reheat for 30 minutes.

## LOT NUMBER

**Example of the batch number:** 7163  
**Signification of the batch number:** 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

<b>Case size of 0575 Master pouding</b>			
<b>Length:</b>	12 3/4" (32.5 cm)	<b>Whse Pack Size:</b>	40 x 48
<b>Width:</b>	10" (25.9 cm)	<b>Whse Pack Qty:</b>	96
<b>Height:</b>	5 3/4" (14.5 cm)	<b>Pallet Ti:</b>	12
<b>Cubic:</b>	0.42 pi3 (0.012 m3)	<b>Pallet Hi:</b>	8

## ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a white cake, golden and slightly imbibed on the base.
Flavor	It's a dessert very sweet. Vanilla and brown sugar of taste.
Texture	The dough is smooth and slightly imbibed on the base.

## 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

