## **Technical Data Sheet**

#### **PRODUCT IDENTIFICATION**

Product's name: Brand:	Tiramisu slab cake Hafner Canada		
Product's code: SCC code: UPC code: Description:	00218 10622267002183 622267002186 Vanilla cake soaked in coffee syru with cocoa.	p, topped with mascarpone c	ream and sprinkled
Unit size: Packaging : Cut: Height:	Slab 12" x 16" 2 units / case Uncut N/A	Serving size: Serving weight: Net weight: Gross weight:	N/A 0.072 kg 2.6 kg / unit - 5.2 5.985 kg / case
Kosher Product: Product of Canada	No		

### **INGREDIENTS / NUTRITIONNAL INFORMATION**

**Ingredients**: Sugar, Water, Cream filling (water, sugars (glucose-fructose, sugar), hydrogenated palm kernel oil, sugar, sodium caseinate (milk), modified cellulose, lactylic esters of fatty acids, sodium stearoyl-2-lactylated, dipotassium phosphate, salt, natural flavor (milk), xanthan gum, mono and diglycerides, carotene), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Liquid whole eggs, Canola oil, Mix of egg yolks (egg yolks, sugar), Mascarpone cheese (cream, milk, skim milk powder, locust bean gum, citric acid, carrageenan), Coffee, Cocoa powder, Gelatin, Baking powder, Corn starch. **Contains:** Eggs, Milk, Wheat. **May contain**: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

Nutrition Facts				
Valeur nutritive				
Per 1/36 of cake (72 g pour 1/36 du gâteau (7				
Calories 180	% Daily Value * % valeur guotidienne *			
Fat / Lipides 12 g	16 %			
Saturated / saturés 6 g + Trans / trans 0.2 g	31 %			
Polyunsaturated / polyi				
Omega-6 / oméga-6 Omega-3 / oméga-3				
Monounsaturated / Mo				
Carbohydrate / Glucides	s 21 g			
Fibre / Fibres 0 g	0 %			
Sugars / Sucres 20 g	20 %			
Protein / Protéines 2 g				
Cholesterol / Cholestéro	<b>1</b> 75 mg			
Sodium 30 mg	1 %			
Potassium 50 mg	1 %			
Calcium 20 mg	2 %			
Iron / Fer 0.5 mg	3 %			
"5% or less is a little, 15% or more is a lo "5% ou moins c'est peu, 15% ou plus c'es				

kg / case



# **Technical Data Sheet**

#### PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	365 days frozen
Shelf life after thawing:	5 days refrigerated
Preparation:	Defrost about 4 hours in the refrigerator.

#### LOT NUMBER

Example of the batch number:7163Signification of the batch number:7 = Year163 = 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 cake storey composed of vanilla cake intersected of white cream. The top of cake is decorated of brown fine powder.
Flavor	Intense taste of coffee and cocoa. Light taste of mascarpone cheese and vanilla. Sweet.
Texture	The dough is well imbibed. The cream is unctuous.

#### **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

