

PRODUCT IDENTIFICATION

Product's name: Napoleon
Brand: Hafner Canada

Product's code: 00230
SCC code: 10622267002305
UPC code: 622267002308
Description: Puff pastry layered with cream and Chantilly cream and decorated with a white fondant.



Unit size: Individual serving	Serving size: 99mm x 44mm
Packaging : 2 units / case	Serving weight: 0.113 kg
Cut:	Net weight: 3.05 kg / unit - 6.1 kg / case
Height: 35mm à 40mm	Gross weight: 6.903 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Laminated dough (wheat flour, margarine of canola, palm oil and modified palm oil (soy lecithin), water, salt, L-Cysteine hydrochloride, xylanase), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Water, Sugars (sugar, icing sugar, glucose), Fondant (sugars (sugar, glucose), water), Canola, palm and modified palm oil margarine (milk, soy), Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Artificial flavor, Gelatin, Butter, Canola oil, Xanthan gum, Tartrazine, Sunset yellow FCF, Citrus fiber (dried orange pulp, guar gum), Carrageenan. **Contains:** Milk, Soy, Wheat. **May contain:** Almonds, Eggs, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 piece (113 g) pour 1 morceau (113 g)	
Calories 360	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 22 g	29 %
Saturated / saturés 11 g	57 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 2.0 g	
Omega-6 / oméga-6 0.1 g	
Omega-3 / oméga-3 0.1 g	
Monounsaturated / Monoinsaturés 6 g	
Carbohydrate / Glucides 39 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 21 g	21 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 30 mg	
Sodium 190 mg	8 %
Potassium 20 mg	0 %
Calcium 20 mg	2 %
Iron / Fer 1.25 mg	7 %
*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:	180 days frozen
Shelf life after thawing:	3 days refrigerated
Preparation:	Defrost about 4 hours 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 cake storey covered white matte icing with a dark brown napoleon ligneage.
Flavor	Odor of vanilla. It's a sweet dessert with vanilla and butter
Texture	The creams are creamy. the puff pastry is crumbly and slightly moist 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

