

PRODUCT IDENTIFICATION

Product's name: Maple avalanche slab cake

Brand: Hafner Canada

Supplier code: 00231

SCC code: 10622267002312

UPC code: 622267002315

Description: Layers of maple cake and mousseline decorated with caramel and clusters of maple sugar.

Unit size: Slab 12" x 16"

Packaging : 2 units / case

Cut: Uncut

Height: N/A

Serving size: N/A

Serving weight: 0.086 kg

Net weight: 3.1 kg / unit - 6.2 kg / case

Gross weight: 7.023 kg / case

Kosher Product: No

Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Sugars (sugar, maple sugar, glucose), Water, 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, Caramel filling (glucose, glucose-fructose, water, brown sugar, sugar, modified palm kernel oil, modified milk ingredients, modified corn starch, sea salt, corn starch, potassium sorbate, sodium acid sulphate, propylene glycol, gellan gum, agar agar, mono- and diglycerides, caramel color, natural & artificial flavors), Canola oil, 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), Butter, Natural and artificial flavors (natural and artificial flavors, water, propylene glycol, caramel color, glucose, glycerine, sulphites), Baking powder, Natural and artificial flavors (caramel color (sulphites), water, artificial and natural flavor, propylene glycol, ethyl alcohol, glucose-fructose, sodium benzoate), Xanthan gum, Tartrazine, Sunset yellow FCF, Citrus fiber (citrus fiber, guar gum), Carrageenan.

Contains: Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (86 g) pour 1/36 du gâteau (86 g)	
Calories 290	% Daily Value * % valeur quotidienne *
Fat / Lipides 15 g	20 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 7 g	
Carbohydrate / Glucides 36 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 23 g	23 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 45 mg	
Sodium 250 mg	11 %
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	

Contains Bioengineered Food Ingredients



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Approved by Quality Assurance

Issued: 05-04-2009
Supersedes: 09-18-2023

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: 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 by cubes of dough put randomly and of ligneage with the diagonal of color orange.
Flavor	It's a sweet dessert with maple and caramel flavors.
Texture	The dough is soft. The cream is creamy and the granules are crunchy.

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

