

PRODUCT IDENTIFICATION

Product's name: Royal marshmallow slab cake
Brand: Hafner Canada

Supplier code: 00233
SCC code: 10622267002336
UPC code: 622267002339

Description: Chocolate cake topped with a vanilla mousse that is filled with caramel and decorated with mini marshmallows.



Unit size: Slab 12" x 16"
Packaging : 2 units / case
Cut: Uncut
Height: N/A

Serving size: N/A
Serving weight: 0.061 kg
Net weight: 2.2 kg / unit - 4.4 kg / case
Gross weight: 5.203 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Whip topping (water, sugars (glucose-fructose, sugar), hydrogenated palm kernel oil, sodium caseinate (milk), modified cellulose, lactic esters of fatty acids, sodium stearoyl-2-lactylated, dipotassium phosphate, salt, natural flavor (milk), xanthan gum, mono and diglycerides, carotene), White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), 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), Marshmallows (corn syrup, sugar, dextrose, modified corn starch, gelatin, water, natural and artificial flavors, tetrasodium pyrophosphate), Water, Sugars (sugar, glucose), 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, Artificial flavor, Gelatin, Cocoa powder, Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Baking powder, Chocolate flavored confectionery (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, natural flavors, vanilla extract), Natural and artificial flavors (natural and artificial flavor, water, inverted sugar, cocoa powder, caramel color, citric acid, xanthan gum, allura red, tartrazine, brilliant blue FCF, sunset yellow, sodium benzoate, maltol, potassium sorbate). **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (61 g) pour 1/36 du gâteau (61 g)	
Calories 170	% Daily Value * % valeur quotidienne *
Fat / Lipides 12 g	16 %
Saturated / saturés 8 g	41 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 0.6 g	
Omega-6 / oméga-6 0.5 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / Monoinsaturés 1.5 g	
Carbohydrate / Glucides 23 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 18 g	18 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 20 mg	
Sodium 85 mg	4 %
Potassium 50 mg	1 %
Calcium 20 mg	2 %
Iron / Fer 0.2 mg	1 %
*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

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 composed of dark brown dough topped of white cream. On the top of cake is decorared of white marshmallow and brown/orange ligneage.
Flavor	Taste of vanilla, chocolate and caramel.
Texture	The dough is soft. The cream is unctuous. The marshmallow are tights.

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

