

PRODUCT IDENTIFICATION

Product's name: Chocolate avalanche slab cake
Brand: Hafner Canada

Product's code: 00236
UPC code: 622267002360
SCC code: 10622267002367

Description: Chocolate cake topped with a ganache of 50% cocoa chocolate and covered with a chocolate mirror glaze.



Unit size: Slab 12" x 16"	Serving size: N/A
Packaging : 2 units / case	Serving weight: 0.059 kg
Cut: Uncut	Net weight: 2.47 kg / unit - 4.94 kg / case
Height: N/A	Gross weight: 5.743 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Cake mix (sugar, enriched wheat flour, cocoa powder, modified corn starch, canola oil, modified milk ingredients, baking powder, milk ingredients, salt, wheat starch, cellulose gum, xanthan gum, guar gum, natural flavors), Liquid whole eggs, Canola oil, Water, Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Sugars (sugar, glucose), Glaze (sugars (sugar, glucose, apple puree (ascorbic acid))), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Butter, Chocolate flavored compound (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, naturals flavors, vanilla extract), Cocoa powder, 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 1/42 of cake (59 g) pour 1/42 du gâteau (59 g)	
Calories 230	% Daily Value * % valeur quotidienne *
Fat / Lipides 14 g	19 %
Saturated / saturés 4 g	21 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 2.5 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.6 g	
Monounsaturated / Monoinsaturés 5 g	
Carbohydrate / Glucides 25 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 18 g	18 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 40 mg	
Sodium 135 mg	6 %
Potassium 75 mg	2 %
Calcium 20 mg	2 %
Iron / Fer 1.75 mg	10 %
*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:	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 brown cake storey covered by cubes of dough put randomly on the top of the cake. A squared brown ligneage covers on the top.
Flavor	It's sweet dessert and chocolate.
Texture	The dough is soft and slightly moist surface. The crean is creamy.

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

