

PRODUCT IDENTIFICATION

Product's name: Red Velvet Slab Cake
Brand: Hafner Canada
Supplier code: 00241
SCC code: 10622267002411
UPC code: 622267002414
Description: Red Velvet cake topped with cream cheese icing.



Unit size:	Slab 12" x 16"	Serving size:	N/A
Packaging :	2 units / case	Serving weight:	0.083 kg
Cut:	Uncut	Net weight:	2 kg / unit - 4 kg / case
Height:	38 mm - 42 mm	Gross weight:	4.736 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Sugars (sugar, glucose, icing sugar), 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, Water, Vegetable oil shortening (canola oil, modified palm and palm kernel oils, monoglycerides, polysorbate 60), Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), Fondant (sugars (sugar, glucose), water), Allura red, Cocoa powder, Baking powder, Natural and artificial flavors. **Contains:** Eggs, Milk, Wheat.
May contain: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients

Nutrition Facts	
Valeur nutritive	
Per 1/24 cake (83 g) pour 1/24 gâteau (83 g)	
Calories 330	% Daily Value * % valeur quotidienne *
Fat / Lipides 19 g	25 %
Saturated / saturés 4.5 g	24 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 4.0 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.8 g	
Monounsaturated / Monoinsaturés 9 g	
Carbohydrate / Glucides 38 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 24 g	24 %
Protein / Protéines 3 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	



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 0893 Master PC

Length:	17.1" (43.3 cm)	Whse Pack Size:	40" x 48"
Width:	13.0" (33 cm)	Whse Pack Qty:	80
Height:	5.5" (13.9 cm)	Pallet Ti:	8
Cubic:	0.71 pi3 (0.02 m3)	Pallet Hi:	10

ORGANOLEPTIC CHARACTERISTICS

Appearance	Red dough with white glaze
Flavor	Chocolate, sweet
Texture	Mellow

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

