

## PRODUCT IDENTIFICATION

**Product's name:** Chocolate Sheet Cake  
**Brand:** Hafner Canada  
**Supplier code:** 00243  
**SCC code:** 10622267002435  
**UPC code:** 622267002438  
**Description:** Chocolate cake topped with a chocolate flavoured icing.



**Unit size:** Slab 12" x 16"  
**Packaging :** 2 units / case  
**Cut:** Uncut  
**Height:** 38 mm - 42 mm

**Serving size:** N/A  
**Serving weight:** 0.083 kg  
**Net weight:** 2 kg / unit - 4 kg / case  
**Gross weight:** 4.736 kg / case

**Kosher Product:** No  
**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients :** Sugars (sugar, icing 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, Water, Canola oil, Vegetable oil shortening (canola oil, modified palm and palm kernel oils, monoglycerides, polysorbate 60), Dark chocolate (unsweetened chocolate, sugar, cocoa butter, soy lecithin, vanilla extract), Cocoa powder, Butter, Chocolate flakes (sugar, unsweetened chocolate, cocoa butter, whole milk powder, milkfat, natural vanilla flavor), Skim milk powder, Baking 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), Salt. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/24 cake (83 g) pour 1/24 gâteau (83 g)	
<b>Calories 330</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 18 g</b>	24 %
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 8 g	
<b>Carbohydrate / Glucides 40 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 28 g	28 %
<b>Protein / Protéines 3 g</b>	
<b>Cholesterol / Cholestérol 45 mg</b>	
<b>Sodium 250 mg</b>	11 %
Potassium 125 mg	3 %
Calcium 30 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	

**Contains Bioengineered Food Ingredients**



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Approved by Quality Assurance

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## 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 = 163<sup>rd</sup> 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	Chocolate cake and cream.
Flavor	Chocolate and sweet
Texture	Soft

## 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

