

PRODUCT IDENTIFICATION

Product's name: Cappuccino economical slab cake
Brand: Hafner Canada

Product's code: 00249
UPC code: 622267002490
SCC code: 10622267002497

Description: Chocolate cake layered with a whipped coffee and chocolate topping and covered with chocolate cookie crumbs.



Unit size: Slab 12" x 16" **Serving size:** 43 mm x 43 mm
Packaging : 2 units / case **Serving weight:** 0.024 kg
Cut: 63 servings premarked **Net weight:** 1.5 kg / unit - 3 kg / case
Height: 46 mm **Gross weight:** 3.797 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), Water, Cream filling (water, sugars (glucose-fructose, sugar), hydrogenated palm kernel oil, sugar, 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), Liquid whole eggs, Canola oil, Chocolate flavored crisp (sugars (sugar, glucose), enriched wheat flour, vegetable oil shortening (canola, palm and modified palm oil), cocoa, modified corn starch, natural flavor), Sugar, Pastry cream powder (modified corn starch, corn starch, salt, dioxyde titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), 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), Artificial flavor, Canola, palm and modified palm oil margarine (milk, soy), Caramel color (sulphites), Xanthan gum. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 3 pieces (144 g) pour 3 morceaux (144 g)	
Calories 450	% Daily Value * % valeur quotidienne *
Fat / Lipides 26 g	35 %
Saturated / saturés 8 g	43 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 5.0 g	
Omega-6 / oméga-6 3.5 g	
Omega-3 / oméga-3 1.5 g	
Monounsaturated / Monoinsaturés 10 g	
Carbohydrate / Glucides 56 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 39 g	39 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 75 mg	
Sodium 360 mg	16 %
Potassium 75 mg	2 %
Calcium 30 mg	2 %
Iron / Fer 2.5 mg	14 %
*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 cake stacked composed of dark brown chocolate doughs interspersed of lightly brown topping covered by brown clusters.
Flavor	It's a lightly sweet cake with chocolate and coffee flavours.
Texture	The dough is very soft and the topping is light and aerated. The clusters 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

