

## PRODUCT IDENTIFICATION

**Product's name:** Chocolate economical slab cake  
**Brand:** Hafner Canada

**Product's code:** 00250  
**UPC code:** 622267002506  
**SCC code:** 10622267002503  
**Description:** Chocolate cake layered with a whipped chocolate topping.



<b>Unit size:</b> Slab 12" x 16"	<b>Serving size:</b> 43 mm x 43 mm
<b>Packaging :</b> 2 units / case	<b>Serving weight:</b> 0.024 kg
<b>Cut:</b> 63 servings premarked	<b>Net weight:</b> 1.5 kg / unit - 3 kg / case
<b>Height:</b> 36 mm	<b>Gross weight:</b> 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), 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), Water, Liquid whole eggs, Canola oil, 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), Sugar, Chocolate flakes (sugar, unsweetened chocolate, cocoa butter, whole milk powder, milkfat, natural vanilla flavor), Pastry cream powder (modified corn starch, corn starch, salt, dioxyde titanium, sugars ( glucose solids), artificial flavor, tartrazine, sun yellow FCF), 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.

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 3 pieces (72 g) pour 3 morceaux (72 g)	
<b>Calories 220</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides</b> 13 g	17 %
Saturated / saturés 4.5 g	23 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 2.5 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 5 g	
<b>Carbohydrate / Glucides</b> 27 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 19 g	19 %
<b>Protein / Protéines</b> 2 g	
<b>Cholesterol / Cholestérol</b> 40 mg	
<b>Sodium</b> 180 mg	8 %
Potassium 40 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 1.25 mg	7 %
<small>*5% or less is a little, 15% or more is a lot                      *5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	



## 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 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 chocolate doughs interspersed of lightly brown topping covered by chocolate chips.
Flavor	It's a lightly sweet cake with chocolate flavour.
Texture	The dough is soft and the topping is light and aerated.

## 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

