Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Vanilla economical slab cake

Brand: Hafner Canada

Supplier code: 00251

SCC code: 10622267002510 **UPC code:** 622267002513

Description: Vanilla sponge cake layered with a whipped vanilla topping and decorated with

streaks of chocolate.

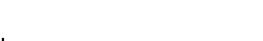
Unit size: Slab 12" x 16" Serving size: 43 mm x 43 mm

Packaging: 2 units / case Serving weight: 0.027 kg

Cut: 63 servings premarked Net weight: 1.7 kg / unit - 3.4 kg / case

Height: 39 mm **Gross weight:** 4.209 kg / case

Kosher Product: No **Product of Canada**



Valeur nutritive Per 3 pieces (81 g) pour 3 morceaux (81 g)

Nutrition Facts

Calories 240

**Rat / Lipides 14 g

Saturated / saturés 4.5 g

+ Trans / trans 0.1 g

Polyunsaturated / polyinsaturés 2.5 g

Omega-6 / oméga-6 2 g

Omega-3 / oméga-3 0.7 g

Monounsaturated / Monoinsaturés 6 g

Worldunsaturated / Worldinsatures o g			
Carbohydrate / Glucides 30 g		_	
Fibre / Fibres 0 g	0	%	
Sugars / Sucres 20 g	20	%	
Protein / Protéines 2 g			
Cholesterol / Cholestérol 40 mg			
Sodium 240 mg	10	%	
Potassium 50 mg		%	
Calcium 30 mg	2	%	
Iron / Fer 0.75 mg		%	
*5% or less is a little, 15% or more is a lot		_	

'5% ou moins c'est peu, 15% ou plus c'est bea

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Sugar, Water, Cream filling (water, sugars (glucose-fructose, sugar), hydrogenated palm kernel oil, sugar, sodium caseinate (milk), modified cellulose, lactylic esters of fatty acids, sodium stearoyl-2-lactylated, dipotassium phosphate, salt, natural flavor (milk), xanthan gum, mono and diglycerides, carotene), 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, Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), 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), Artificial flavor, Baking powder, Butter, Xanthan gum, Citrus fiber (dried orange pulp, guar gum), Carrageenan. Contains: Eggs, Milk, Soy, Wheat. May contain: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

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PRESERVATION

Storage condition:Keep frozenFrozen shelf life:365 days frozenShelf 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 rd days of the year. The product is manufactured is June 12, 2017

PALETTISATION

Case size of 0502 Master écono (56)

16 3/4" (42.9 cm) Whse Pack Size: 40" X 48" Length: Width: 13 1/16" (33.2 cm) Whse Pack Qty: 56 7 1/8" (18.1 cm) Pallet Ti: 8 Height: **Cubic:** Pallet Hi: 7 0.9 pi3 (0.026 m3)

ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a cake stacked composed of golden yellow dough interspersed of shiny white topping covered by random brown	
Flavor	It's a lightly sweet cake with vanilla flavour.	
Texture	The dough and the topping are 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

CHEMICAL SPECIFICATIONS

N/A N/A



Issued: 2010-07-29 Supersedes: 2023-10-02

^{**} The batch number refers to production date of product.