

PRODUCT IDENTIFICATION

Product's name: Brownies slab cake
Brand: Hafner Canada

Product's code: 00254
SCC code: 10622267002541
UPC code: 622267002544
Description: Walnut brownies covered in chocolate frosting.



Unit size: Slab 12" x 16"	Serving size: N/A
Packaging : 2 units / case	Serving weight: 0.075 kg
Cut: Uncut	Net weight: 2.7 kg / unit - 5.4 kg / case
Height: 36 mm - 40 mm	Gross weight: 5.917 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Brownies mix (sugars (sugar, corn syrup solids), enriched wheat flour, cocoa powder, vegetable oil shortening (palm oil, canola oil, modified palm oil), soy flour, salt, distilled monoglycerides, vanillin, caramel color, xanthan gum), Water, Liquid whole eggs, Vegetable oil shortening (modified palm oils, canola oil), 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), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Walnuts, Sugars (sugar, glucose, icing sugar), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Canola, palm and modified palm oil margarine (milk, soy), Butter, Cocoa powder.

Contains: Eggs, Milk, Soy, Walnuts, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites.

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (75 g) pour 1/36 du gâteau (75 g)	
Calories 290	% Daily Value * % valeur quotidienne *
Fat / Lipides 15 g	20 %
Saturated / saturés 6 g	31 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 3.5 g	
Omega-6 / oméga-6 0.5 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / Monoinsaturés 4 g	
Carbohydrate / Glucides 37 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 26 g	26 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 40 mg	
Sodium 15 mg	1 %
Potassium 200 mg	4 %
Calcium 20 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:	270 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	It's a brown cake covered a glaze wave. The dough is aerated.
Flavor	It's a dessert very chocolate and sweet.
Texture	The dough is dense and slightly dried. The glaze is unctuous and creamy.

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

