

PRODUCT IDENTIFICATION

Product's name: Caramel and pear sheet cake
Brand: Hafner Canada

Supplier code: 00256
SCC code: 10622267002565
UPC code: 622267002568

Description: Vanilla cake topped with chunks of pear and vanilla mousseline and decorated with caramel and vanilla biskrunch.



Unit size: Slab 12" x 16"
Packaging : 2 units / case
Cut: Uncut
Height: N/A

Serving size: N/A
Serving weight: 0.067 kg
Net weight: 2.4 kg / unit - 4.8 kg / case
Gross weight: 5.603 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Water, Caramel filling (glucose, glucose-fructose, water, brown sugar, sugar, modified palm kernel oil, modified milk ingredients, modified corn starch, sea salt, corn starch, potassium sorbate, sodium acid sulphate, propylene glycol, gellan gum, agar agar, mono- and diglycerides, caramel color, natural & artificial flavors), Sugars (sugar, glucose), Pears (pears, water, sugar), Canola, palm and modified palm oil margarine (milk, soy), Liquid whole eggs, Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Canola oil, Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Vanilla flavored topping (enriched wheat flour, sugars (sugar, invert sugar, glucose), vegetable oil shortening (canola, palm and modified palm oil), water, baking powder, modified corn starch, natural flavor, annatto), Butter, Artificial flavor, Baking powder, Xanthan gum, Citrus fiber (citrus fiber, guar gum), Carrageenan. **Contains:** Eggs, Milk, Soy, Wheat.

May contain : Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (67 g) pour 1/36 du gâteau (67 g)	
Calories 200	% Daily Value * % valeur quotidienne *
Fat / Lipides 10 g	13 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 0.6 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / Monoinsaturés 4 g	
Carbohydrate / Glucides 26 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 19 g	19 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 20 mg	
Sodium 105 mg	5 %
Potassium 40 mg	1 %
Calcium 20 mg	2 %
Iron / Fer 0.4 mg	2 %
*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

Issued: 08-08-2012
 Supersedes: 09-18-2023

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	The apparence of product is heterogeneous. Dusky Colour.
Flavor	Intense taste of the caramel and vanilla. Sweet and subtle taste of pears.
Texture	The cream is light. The dough is areated.

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

