Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name:	Chocolate duet slab cake
Brand:	Hafner Canada

Product's code:00257UPC code:622267002575SCC code:10622267002572Description:Chocolate cake covered in dark and white chocolate mousseline.

Unit size:	Slab 12" x 16"	Serving size:	N/A
Packaging :	2 units / case	Serving weight:	0.083 kg
Cut:	Uncut	Net weight:	3 kg / unit - 6 kg / case
Height:	N/A	Gross weight:	6.799 kg / case

Kosher Product: No Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Water, Canola, palm and modified palm oil margarine (milk, soy), Sugars (sugar, glucose), 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), Liquid whole eggs, Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Pastry cream powder (modified corn starch, corn starch, salt, dioxyde 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), Canola oil, Cocoa powder, Artificial flavor, 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), Butter, White compound (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Xanthan gum. **Contains:** Eggs, Milk, Soy, Wheat. **May contain**: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	5
Valeur nutritiv	е
Per 1/36 of cake (83	g)
pour 1/36 du gâteau	(83 g)
Calories 270	% Daily Value * % valeur guotidienne *
Fat / Lipides 18 g	24 %
Saturated / saturés 6 + Trans / trans 0.1 g	^g 31 %
Polyunsaturated / poly	vinsaturés 3.0 g
Omega-6 / oméga-l	
Omega-3 / oméga-	30.2 g
Monounsaturated / Mo	onoinsaturés 7 g
Carbohydrate / Glucide	rs 28 g
Fibre / Fibres 1 g	4 %
Sugars / Sucres 20 g	20 %
Protein / Protéines 2 g	
Cholesterol / Cholestér	ol 30 mg
Sodium 85 mg	4 %
Potassium 100 mg	2 %
Calcium 10 mg	1 %
Iron / Fer 1 mg	6 %
'5% or less is a little, 15% or more is a	
15% ou mains c'est peu, 15% ou plus c'i	st beaucoup



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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:7163Signification of the batch number:7 = Year163 = 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 0	502 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 appearance of product is smooth and shiny. It's a cake	
Flavor	Very chocolate flavor.	
Texture	The creams are foamy and light. The dough is soft.	

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

N/A

PHYSICAL SPECIFICATIONS

CHEMICAL SPECIFICATIONS

N/A

