

PRODUCT IDENTIFICATION

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

Product's code: 00261
UPC code: 622267002612
SCC code: 10622267002619
Description: Joconde biscuits layered with coffee and chocolate mousseline.



Unit size: Slab 12" x 16"	Serving size: N/A
Packaging : 2 units / case	Serving weight: 0.066 kg
Cut: Uncut	Net weight: 2.4 kg / unit - 4.8 kg / case
Height: N/A	Gross weight: 5.603 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Water, Sugars (sugar, glucose), Liquid whole eggs, Cake mix (enriched wheat flour, sugar, corn starch, modified corn starch, baking powder, propylene glycol esters of fatty acids, mono and diglycerides of fatty acids, sodium stearoyl lactylate, canola oil, artificial flavor), Canola, palm and modified palm oil margarine (milk, soy), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Almonds, Canola oil, Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Butter, 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), Whole wheat flour, Flour (wheat), Artificial flavor, Citrus fiber (dried orange pulp, guar gum), 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), Xanthan gum, Carrageenan. **Contains:** Almonds, Eggs, Milk, Soy, Wheat. **May contain:** Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (66 g) pour 1/36 du gâteau (66 g)	
Calories 210	% Daily Value * % valeur quotidienne *
Fat / Lipides 11 g	15 %
Saturated / saturés 4 g	21 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 0.4 g	
Omega-3 / oméga-3 0.1 g	
Monounsaturated / Monoinsaturés 4 g	
Carbohydrate / Glucides 25 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 35 mg	
Sodium 90 mg	4 %
Potassium 30 mg	1 %
Calcium 20 mg	2 %
Iron / Fer 1 mg	6 %
*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:	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 glaze is shiny and smooth. It's a cake storey.
Flavor	It's a mix flavors between the chocolate, the almond and the coffee.
Texture	The cream is foamy. The doug is dense and compact.

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

