

PRODUCT IDENTIFICATION

Product's name: Carrot sheet cake
Brand: Hafner Canada

Supplier code: 00262
SCC code: 10622267002626
UPC code: 622267002629

Description: Carrot and walnut cake topped with cream cheese frosting and decorated with hazelnut powder.



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

Serving size: N/A
Serving weight: 0.058 kg
Net weight: 2.1 kg / unit - 4.2 kg / case
Gross weight: 4.717 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Sugars (sugar, glucose, icing sugar), Flour (wheat), Carrots, Liquid whole eggs, Canola oil, Vegetable oil shortening (canola oil, modified palm and palm kernel oils, monoglycerides, polysorbate 60), Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), Pineapple chunks (pineapple, pineapple juice), Fondant (sugars (sugar, glucose), water), Walnuts, Baking powder, Hazelnuts, Spices, Sodium bicarbonate, Salt, Artificial flavor, Tartrazine, Sunset yellow FCF. **Contains:** Eggs, Hazelnuts, Milk, Walnuts, Wheat. **May contain:** Almonds, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites.

Contains Bioengineered Food Ingredients

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (58 g) pour 1/36 du gâteau (58 g)	
Calories 210	% Daily Value * % valeur quotidienne *
Fat / Lipides 12 g	16 %
Saturated / saturés 3 g	16 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 1 g	
Omega-3 / oméga-3 0.5 g	
Monounsaturated / Monoinsaturés 6 g	
Carbohydrate / Glucides 26 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 17 g	17 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 30 mg	
Sodium 95 mg	4 %
Potassium 40 mg	1 %
Calcium 20 mg	2 %
Iron / Fer 0.5 mg	3 %
*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:	210 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 cake composed of orange brown dough topped with white frosting and covered by a fine brown powder.
Flavor	It's a lightly sweet cake of carrots and nuts flavours with a taste of cream cheese.
Texture	The dough is dense and lightly dry. The frosting is very 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

May contain pits, shells, stems and other fragments

CHEMICAL SPECIFICATIONS

N/A

