

PRODUCT IDENTIFICATION

Product's name: Black forest slab cake
Brand: Hafner Canada

Product's code: 00265
UPC code: 622267002650
SCC code: 10622267002657
Description: Chocolate cake layered with Chantilly cream and cherry topping.



Unit size: Slab 12" x 16"	Serving size: N/A
Packaging : 2 units / case	Serving weight: 0.072 kg
Cut:	Net weight: 3.5 kg / unit - 7 kg / case
Height: N/A	Gross weight: 7.797 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), 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), Sugar, Liquid whole eggs, Cherries filling (cherries, water, sugars (sugar, corn syrup), modified food starch, salt, sodium benzoate, potassium sorbate, citric acid, allura red, indigotine, natural flavors), Canola oil, Water, Dark chocolate shaving (sugar, cocoa mass, cocoa butter, sunflower lecithin, natural vanilla flavoring), Natural flavors. **Contains:** Eggs, Milk, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 piece (72 g) pour 1 morceau (72 g)	
Calories 240	% Daily Value * % valeur quotidienne *
Fat / Lipides 17 g	23 %
Saturated / saturés 8 g	43 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 0.9 g	
Omega-3 / oméga-3 0.3 g	
Monounsaturated / Monoinsaturés 3 g	
Carbohydrate / Glucides 22 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 18 g	18 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 60 mg	
Sodium 105 mg	5 %
Potassium 20 mg	0 %
Calcium 30 mg	2 %
Iron / Fer 0.75 mg	4 %
*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 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	It's a cake sotrey of colors of white and brown. On the top of cake, there are brown flakes.
Flavor	It's a sweet dessert of cherry and cream flavors.
Texture	The dough is soft slightly imbibed of syrup. The cream is 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

