

PRODUCT IDENTIFICATION

Product's name: Sugar cream slab cake
Brand: Hafner Canada

Product's code: 00272
SCC code: 10622267002725
UPC code: 622267002728
Description: Vanilla cake covered in sugar cream.



Unit size: Slab 12" x 16"	Serving size: N/A
Packaging : 2 units / case	Serving weight: 0.072 kg
Cut: Uncut	Net weight: 2.6 kg / unit - 5.2 kg / case
Height: N/A	Gross weight: 5.717 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Sugars (sugar, brown sugar), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Liquid whole eggs, Water, Canola oil, Glaze (water, sugar, corn syrup (sulphites), pectin, citric acid, carrageenan, potassium sorbate, natural and artificial flavor, sodium citrate, potassium chloride, calcium chloride, mono- and diglycerides, xanthan gum, canola oil, sodium hexametaphosphate, oleoresin paprika), Corn starch, Modified corn starch, Baking powder, Carrageenan. **Contains:** Eggs, Milk, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (72 g) pour 1/36 du gâteau (72 g)	
Calories 240	% Daily Value * % valeur quotidienne *
Fat / Lipides 14 g	19 %
Saturated / saturés 4.5 g	24 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 2.0 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.6 g	
Monounsaturated / Monoinsaturés 4.5 g	
Carbohydrate / Glucides 30 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 21 g	21 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 50 mg	
Sodium 180 mg	8 %
Potassium 50 mg	1 %
Calcium 40 mg	3 %
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	The dough is alveolate. The cream sugar is shiny and wave irregularly.
Flavor	Cream and vanilla flavor. Much sweet.
Texture	The dough is soft. The cream sugar is creamy and smooth.

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

