

## PRODUCT IDENTIFICATION

**Product's name:** Strawberry Shortcake slab cake  
**Brand:** Hafner Canada

**Supplier code:** 00278  
**SCC code:** 10622267002787  
**UPC code:** 622267002780

**Description:** Vanilla cake layered with vanilla chantilly cream, home-style strawberry jam and chunks of strawberries.



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

**Serving size:** N/A  
**Serving weight:** 2.82 oz (80 g)  
**Net weight:** 4.85 lb (2.2 kg) / unit - 9.7 lb (4.4 kg) / case  
**Gross weight:** 11.612 lb (5.267 kg) / case

**Kosher Product:** No                      **Halal Product:** No  
**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Sugar, Strawberries, 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, Canola oil, Water, Modified corn starch, Artificial flavor, Pectin, Gelatin, Baking powder, Natural and artificial flavors (liquid sugar, propylene glycol, water, ethyl alcohol, artificial and natural flavorings, allura red), Allura red. **Contains:** Eggs, Milk, Wheat.

**May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

**Contains Bioengineered Food Ingredients**

| <b>Nutrition Facts</b>  |                        |
|---|------------------------|
| <b>Valeur nutritive</b>   |                        |
| Per 1/35 of cake (80 g)<br>pour 1/35 du gâteau (80 g)   |                        |
| <b>Calories 240</b>   | % Daily Value *        |
|   | % valeur quotidienne * |
| <b>Fat / Lipides 16 g</b>   | 21 %                   |
| Saturated / saturés 7 g   | 38 %                   |
| + Trans / trans 0.5 g   |                        |
| Polyunsaturated / polyinsaturés 1.5 g   |                        |
| Omega-6 / oméga-6 1 g   |                        |
| Omega-3 / oméga-3 0.4 g   |                        |
| Monounsaturated / Monoinsaturés 3 g   |                        |
| <b>Carbohydrate / Glucides 24 g</b>   |                        |
| Fibre / Fibres 0 g  | 0 %                    |
| Sugars / Sucres 18 g  | 18 %                   |
| <b>Protein / Protéines 2 g</b>  |                        |
| <b>Cholesterol / Cholestérol 55 mg</b>  |                        |
| <b>Sodium 140 mg</b>  | 6 %                    |
| Potassium 40 mg   | 1 %                    |
| Calcium 30 mg   | 2 %                    |
| Iron / Fer 0.5 mg   | 3 %                    |
| *5% or less is a little, 15% or more is a lot<br>*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 = 163<sup>rd</sup> 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 storey. Matt oolour. The appearance of product is irregular. |
| Flavor     | Strawberry flavor. Sweet.  |
| Texture    | The dough is soft. The whipped 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

