Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name:	Strawberry Shortcake slab cake		
Brand:	Hafner Canada		
Supplier code:	00278		
SCC code:	10622267002787		
UPC code:			
Description:			
Unit size:	Slab 12" x 16"	Serving size:	N/A
Packaging :	2 units / case	Serving weight:	0.080 kg
Cut:	Uncut	Net weight:	2.2 kg / unit - 4.4 kg / case
Height:	N/A	Gross weight:	5.267 kg / case
Kosher Product:	No		
Product of Canada	a		



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, Strawberries, 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

Nutrition Facts Valeur nutritive

Per 1/35 of cake (80 g) pour 1/35 du gâteau (80 g)		
Calories 240	% Daily Value * % valeur quotidienne *	
Fat / Lipides 16 g	21 %	
Saturated / saturés 7 g + Trans / trans 0.5 g	38 %	
Polyunsaturated / polyins Omega-6 / oméga-6 1 Omega-3 / oméga-3 0 Monounsaturated / Mono	g .4 g	
Carbohydrate / Glucides 24 g		
Fibre / Fibres 0 g	0 %	
Sugars / Sucres 17 g	17 %	
Protein / Protéines 2 g		
Cholesterol / Cholestérol 55 mg		
Sodium 140 mg	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 *5% ou moins c'est peu, 15% ou plus c'est beaucoup		



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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:7163Signification of the batch number:7 = Year163 = 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 0	502 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
	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

N/A

PHYSICAL SPECIFICATIONS

CHEMICAL SPECIFICATIONS

N/A

