

PRODUCT IDENTIFICATION

Product's name: Queen Elizabeth slab cake
Brand: Hafner Canada
Supplier code: 00279
SCC code: 10622267002794
UPC code: 622267002797
Description: Date and walnut cake covered with coconut frosting.



Unit size: Slab 12" x 16"	Serving size: N/A
Packaging : 2 units / case	Serving weight: 0.610 kg
Cut: Uncut	Net weight: 2.3 kg / unit - 4.6 kg / case
Height: N/A	Gross weight: 5.117 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Icing (sugars (sugar, glucose, glucose-fructose), coconut (coconut, sulphites), water, modified palm oil shortening, skim milk powder, propylene glycol, citric acid, salt, soy lecithin, potassium sorbate, xanthan gum, caramel color, polysorbate 60, natural and artificial flavor, agar agar, beta-carotene), Sugar, Date puree (dates, water, sugars (glucose, sugar), modified corn starch, salt, caramel color, citric acid, potassium sorbate), Flour (wheat), Liquid whole eggs, Canola oil, Water, Walnuts, Baking powder, Sodium bicarbonate, Salt, Spices, Artificial flavor. **Contains:** Eggs, Milk, Soy, Sulphites, Walnuts, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans.

Contains Bioengineered Food Ingredients

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (63 g) pour 1/36 du gâteau (63 g)	
Calories 210	% Daily Value * % valeur quotidienne *
Fat / Lipides 12 g	16 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 2.0 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.5 g	
Monounsaturated / Monoinsaturés 4 g	
Carbohydrate / Glucides 31 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 21 g	21 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 30 mg	
Sodium 105 mg	5 %
Potassium 75 mg	2 %
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:	365 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 storey covered of the filamentous glaze of matte cream color.
Flavor	It's a cake with coconut, vanilla and date flavors.
Texture	It's a compact dessert. The glaze is filamentous. The cream is moist and 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

