

PRODUCT IDENTIFICATION

Product's name: Chocofruit slab cake
Brand: Hafner Canada

Supplier code: 00283
SCC code: 10622267002831
UPC code: 622267002834
Description: Chocolate cake topped with vanilla mousse and diced berries (strawberries, pineapples, peaches and mangoes).



| | |
|-----------------------------------|--|
| Unit size: Slab 12" x 16" | Serving size: 5,03 x 6,65 cm (1.98" x 2.62") |
| Packaging : 2 units / case | Serving weight: 1.83 oz (52 g) |
| Cut: 36 servings | Net weight: 4.189 lb (1.9 kg) / unit - 8.378 lb (3.8 kg) / case |
| Height: N/A | Gross weight: 9.637 lb (4.371 kg) / case |

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Mix of fruits (strawberries, pineapple, peach, mango), Sugar, 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, Custard cream (partly skimmed milk, sugar, artificial flavor, carrageenan, cellulose gum, guar gum, mono- et diglycerides, sodium alginate, annatto, tumeric), Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Inulin (chicory root), Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Cocoa powder, Gelatin, Baking powder. **Contains:** Eggs, Milk, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

| Nutrition Facts | |
|---|---|
| Valeur nutritive | |
| Per 1 serving (52 g) pour 1 portion (52 g) | |
| Calories 140 | % Daily Value * % valeur quotidienne * |
| Fat / Lipides 7 g | 9 % |
| Saturated / saturés 1.5 g | 8 % |
| + Trans / trans 0.1 g | |
| Polyunsaturated / polyinsaturés 1.5 g | |
| Omega-6 / oméga-6 1 g | |
| Omega-3 / oméga-3 0.4 g | |
| Monounsaturated / Monoinsaturés 3 g | |
| Carbohydrate / Glucides 17 g | |
| Fibre / Fibres 2 g | 7 % |
| Sugars / Sucres 10 g | 10 % |
| Protein / Protéines 2 g | |
| Cholesterol / Cholestérol 30 mg | |
| Sodium 120 mg | 5 % |
| Potassium 40 mg | 1 % |
| Calcium 20 mg | 2 % |
| Iron / Fer 0.4 mg | 2 % |
| *5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup | |

Contains Bioengineered Food Ingredients



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 | The appearance of product is heterogeneous, colored and shiny. |
| Flavor | Vanilla and fruity taste. Delicate chocolate flavor. Slightly sweet. |
| Texture | La pâte is soft. The cream is semi liquide. |

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

