

PRODUCT IDENTIFICATION

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

Product's 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: 0.052 kg
Cut: 36 servings	Net weight: 1.9 kg / unit - 3.8 kg / case
Height: N/A	Gross weight: 4.359 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Cake mix (sugar, enriched wheat flour, cocoa powder, modified corn starch, canola oil, modified milk ingredients, baking powder, milk ingredients, salt, wheat starch, cellulose gum, xanthan gum, guar gum, natural flavors), Mix of fruits (strawberries, pineapple, peach, mango), Liquid whole eggs, Canola oil, Custard cream (partly skimmed milk, sugar, artificial flavor, carrageenan, cellulose gum, guar gum, mono- et diglycerides, sodium alginate, annatto, tumeric), Water, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), 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), Gelatin. **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 8 g	11 %
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 3.5 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 11 g	11 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 30 mg	
Sodium 110 mg	5 %
Potassium 20 mg	0 %
Calcium 20 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:	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

