

PRODUCT IDENTIFICATION

Product's name: Apple and cranberry slab cake
Brand: Hafner Canada

Product's code: 00285
SCC code: 10622267002855
UPC code: 622267002858
Description: Cake filled with pieces of apple and whole cranberries.



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:	0.048 kg
Cut:	36 servings	Net weight:	1.725 kg / unit - 3.45 kg / case
Height:	N/A	Gross weight:	4.219 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Sugars (apples puree (apples, water, ascorbic acid), brown sugar, liquid invert sugar), Cranberries, Whole wheat flour, Enriched white flour (wheat), Liquid whole eggs, Apples (apples, salt, calcium chlorure, sodium metabisulphite), Canola oil, 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), Baking powder, Water, Salt. **Contains:** Eggs, Sulphites, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Milk, Peanuts, Pecans, Soy, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 serving (48 g) pour 1 portion (48 g)	
Calories 90	% Daily Value * % valeur quotidienne *
Fat / Lipides 3.5 g	5 %
Saturated / saturés 0.4 g	3 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 0.8 g	
Omega-6 / oméga-6 0.6 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / Monoinsaturés 1.5 g	
Carbohydrate / Glucides 20 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 9 g	9 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 20 mg	
Sodium 90 mg	4 %
Potassium 30 mg	1 %
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 dough is shiny, icing and colored.
Flavor	Slightly acidulous. Taste if bran.
Texture	The dough is fibrous and dense.

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

