Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Yogurt and passion fruit slab cake

Brand: Hafner Canada

Product's code: 00287

SCC code: 10622267002879 **UPC code:** 622267002872

Description: Oatmeal cake layered with a home-style passion fruit topping and yogurt mousse

and decorated with a colourful mirror glaze.

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: 0.055 kg

Cut: 36 servings Net weight: 2 kg / unit - 4 kg / case

Height: N/A Gross weight: 4.769 kg / case

Kosher Product: No **Product of Canada**

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Sugars (passion fruit puree (water, concentrated passion fruit, sugar), pear puree (pears (pears, water, high fructose corn syrup, corn syrup), water, sugar), sugar), Plain yogurt (skim milk, cream, whey protein concentrate, modified corn starch, milk proteins, active bacterial culture, vitamin D3), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Liquid egg whites, Water, Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Inulin (chicory root), Liquid whole eggs, Canola oil, Rolled oats, Gelatin, Modified corn starch, Natural flavor, Tartrazine, Sunset yellow FCF, Pectin, Sunset yellow FCF, Agar-agar.

Contains: Eggs, Milk, Wheat. **May contain**: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

Nutrition Facts Valeur nutritive

Per 1 serving (56 g) pour 1 portion (56 g)

Calories 80	% Daily Valu % valeur quotidienn	
Fat / Lipides 3.5 g	5	
Saturated / saturés	1.5 g	
+ Trans / trans 0.1	g	
Polyunsaturated / polyinsaturés 0.3 g		
Omega-6 / oméga-6 0.2 g		
Omega-3 / omég	ja-3 0.1 g	
Monounsaturated /	Monoinsaturés 0.7 g	

Carbohydrate / Glucides 12 g			
Fibre / Fibres 2 g	7 %		
Sugars / Sucres 7 g	7 %		
Protein / Protéines 2 g			
Cholesterol / Cholestérol 15 mg			
Sodium 30 mg	1 %		
Potassium 40 mg	1 %		
Calcium 30 mg	2 %		
Iron / Fer 0.1 mg	1 %		
*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 frozenFrozen shelf life:270 days frozenShelf life after thawing:3 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 = 163 rd days of the year. The product is manufactured is June 12, 2017

PALETTISATION

Case size of 0502 Master écono (56)

16 3/4" (42.9 cm) Whse Pack Size: 40" X 48" Length: Width: 13 1/16" (33.2 cm) Whse Pack Qty: 56 7 1/8" (18.1 cm) Pallet Ti: 8 Height: **Cubic:** Pallet Hi: 7 0.9 pi3 (0.026 m3)

ORGANOLEPTIC CHARACTERISTICS

Appearance	Appearance the appearance of product is shiny, slick and uniform. It's a cake storey.	
Flavor Slightly acidulous. Taste of passion fruit.		
Texture The cream is light and aerated. The dough is dense and dried.		

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

CHEMICAL SPECIFICATIONS

N/A N/A



Issued: 2012-10-16 Supersedes: 2023-09-18

^{**} The batch number refers to production date of product.