

PRODUCT IDENTIFICATION

Product's name: Raspberries burst slab cake
Brand: Hafner Canada

Supplier code: 00303
SCC code: 10622267003036
UPC code: 622267003039
Description: Vanilla cake covered with raspberry jam and vanilla cream and decorated with raspberries.



Unit size: Slab 12" x 16"
Packaging : 2 units / case
Cut: Uncut
Height: 45 mm

Serving size: N/A
Serving weight: 0.105 kg
Net weight: 3.8 kg / unit - 7.6 kg / case
Gross weight: 8.409 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Water, Sugar, Raspberry filling (glucose-fructose, water, raspberries, modified corn starch, salt, gellan gum, citric acid, sodium benzoate, potassium sorbate, sodium citrate, colors (allura red, brilliant blue FCF), natural and artificial flavors), Raspberries, Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), 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, Raspberries, Canola oil, Glaze (sugars (sugar, glucose, apple puree (ascorbic acid))), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), White confectionery (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Chocolate flavored confectionery (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, naturals flavors, vanilla extract), Gelatin, Artificial flavor, Butter, Baking powder, Allura red, Xanthan gum, Citrus fiber (citrus fiber, guar gum), Carrageenan.

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

Nutrition Facts	
Valeur nutritive	
Per 1/36 of cake (105 g) pour 1/36 du gâteau (105 g)	
Calories 230	% Daily Value * % valeur quotidienne *
Fat / Lipides 11 g	15 %
Saturated / saturés 3 g	16 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 2.0 g	
Omega-6 / oméga-6 1 g	
Omega-3 / oméga-3 0.5 g	
Monounsaturated / Monoinsaturés 4 g	
Carbohydrate / Glucides 34 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 23 g	23 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 40 mg	
Sodium 180 mg	8 %
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	

Contains Bioengineered Food Ingredients



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Approved by Quality Assurance

Issued: 11-25-2019
 Supersedes: 09-18-2023

PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	270 days frozen
Shelf 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 = 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 stacked composed of doughs and differents filling with a red jam and white cream. All covered by red fruits and a red and white frosting.
Flavor	It's sweet cake with vanilla and raspberry flavors.
Texture	The dough is soft and slightly wet because they are raspberry in the cake. The cream is light cream.

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

