

## PRODUCT IDENTIFICATION

**Product's name:** Maple flavoured slab cake  
**Brand:** Hafner Canada

**Product's code:** 00476  
**UPC code:** 622267004760  
**SCC code:** 10622267004767  
**Description:** Maple cake layered with maple mousseline and decorated with caramel.



<b>Unit size:</b> Slab 12" x 16"	<b>Serving size:</b> 3,76 x 3,63 cm (1,48" x 1,43")
<b>Packaging :</b> 2 units / case	<b>Serving weight:</b> 0.025 kg
<b>Cut:</b> 88 pre-cut serving	<b>Net weight:</b> 2.2 kg / unit - 4.4 kg / case
<b>Height:</b> N/A	<b>Gross weight:</b> 5.201 kg / case

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

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients :** Water, Sugars (sugar, glucose), Liquid whole eggs, Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Canola, palm and modified palm oil margarine (milk, soy), Canola oil, Caramel filling (glucose, glucose-fructose, water, brown sugar, sugar, modified palm kernel oil (soy lecithin), modified milk ingredients, modified corn starch, corn starch, sea salt, potassium sorbate, sodium acid sulphate, propylene glycol, gellan gum, agar agar, mono- and diglycerides, caramel color, natural and artificial flavors), Pastry cream powder (modified corn starch, corn starch, salt, dioxyde titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Butter, Natural and artificial flavors (natural and artificial flavors, water, propylene glycol, caramel color, glucose, glycerine, sulphites), Natural and artificial flavors (caramel color (sulphites), water, artificial and natural flavor, propylene glycol, ethyl alcohol, glucose-fructose, sodium benzoate), Xanthan gum, Tartrazine, Sunset yellow FCF. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 3 pieces (75 g) pour 3 morceaux (75 g)	
<b>Calories 220</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides</b> 14 g	19 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.5 g	
Monounsaturated / Monoinsaturés 7 g	
<b>Carbohydrate / Glucides</b> 22 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 19 g	19 %
<b>Protein / Protéines</b> 1 g	
<b>Cholesterol / Cholestérol</b> 35 mg	
<b>Sodium</b> 35 mg	2 %
Potassium 10 mg	0 %
Calcium 10 mg	1 %
Iron / Fer 0.2 mg	1 %
<small>*5% or less is a little, 15% or more is a lot                      *5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	



## PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	365 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 = 163<sup>rd</sup> 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 beige doughs interspected of beige mousse . All covered by a random orange frosting .
Flavor	It's a slightly sweet cake with maple flavor.
Texture	The dough is soft and the mousse is smooth and unctuous.

## 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

