

PRODUCT IDENTIFICATION

Product's name: Chocolate flavoured slab cake

Brand: Hafner Canada

Product's code: 00477

UPC code: 622267004777

SCC code: 10622267004774

Description: Chocolate cake layered with chocolate mousseline and decorated with a chocolate mirror glaze.



Unit size: Slab 12" x 16"

Packaging : 2 units / case

Cut: 88 pre-cut serving

Height: N/A

Serving size: 3,76 x 3,63 cm (1.48" x 1.43")

Serving weight: 0.018 kg

Net weight: 1.6 kg / unit - 3.2 kg / case

Gross weight: 4.007 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), Water, Liquid whole eggs, Canola oil, Sugars (sugar, glucose), Canola, palm and modified palm oil margarine (milk, soy), Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Cocoa powder, Chocolate flavored compound (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, natural flavors, vanilla extract), Pastry cream powder (modified corn starch, corn starch, salt, dioxyde titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Natural and artificial flavors (natural and artificial flavor, water, inverted sugar, cocoa powder, caramel color, citric acid, xanthan gum, allura red, tartrazine, brilliant blue FCF, sunset yellow, sodium benzoate, maltol, potassium sorbate), Butter, Xanthan gum. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 3 pieces (55 g) pour 3 morceaux (55 g)	
Calories 180	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 10 g	13 %
Saturated / saturés 2.5 g	13 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 2.0 g	
Omega-6 / oméga-6 1 g	
Omega-3 / oméga-3 0.4 g	
Monounsaturated / Monoinsaturés 4.5 g	
Carbohydrate / Glucides 22 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 25 mg	
Sodium 110 mg	5 %
Potassium 75 mg	2 %
Calcium 10 mg	1 %
Iron / Fer 1.25 mg	7 %
*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:	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 = 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 dark brown doughs interspected of brown cream. All covered by a dark brown icing.
Flavor	It's a very chocolate and sweet dessert.
Texture	The dough is soft and the cream 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

