

## PRODUCT IDENTIFICATION

**Product's name:** Double chocolate Hercule cake  
**Brand:** Hafner Canada

**Product's code:** 00563  
**UPC code:** 622267005637  
**SCC code:** 10622267005634

**Description:** Chocolate cake layered with 50% cocoa chocolate and caramel. Decorated with sticks of dark and white chocolate.



**Unit size:** 10"X4" Round cake  
**Packaging :** 2 units / case  
**Cut:** 16 servings  
**Height:**

**Serving size:**  
**Serving weight:** 0.206 kg  
**Net weight:** 3.3 kg / unit - 6.6 kg / case  
**Gross weight:** 7.491 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), Liquid whole eggs, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), 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), Sugars (sugar, glucose, icing sugar), Water, Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), 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), Butter, Canola, palm and modified palm oil margarine (milk, soy), Cocoa powder, Chocolate flavored compound (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, naturals flavors, vanilla extract), Semisweet chocolate sticks (sugar, unsweetened chocolate, cocoa butter, butter oil, soy lechithin, natural vanilla extract), White chocolate sticks (sugar, cocoa butter, whole milk powder, skimmed milk powder, soy lecithin, natural vanilla extract), 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). **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 1 piece (206 g) pour 1 pointe (206 g)	
<b>Calories 710</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 41 g</b>	55 %
Saturated / saturés 16 g	83 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 5.0 g	
Omega-6 / oméga-6 3 g	
Omega-3 / oméga-3 1 g	
Monounsaturated / Monoinsaturés 13 g	
<b>Carbohydrate / Glucides 89 g</b>	
Fibre / Fibres 4 g	14 %
Sugars / Sucres 66 g	66 %
Sugar Alcohols / Polyalcools 0 g	
Starch / Amidon 1 g	
<b>Protein / Protéines 8 g</b>	
<b>Cholesterol / Cholestérol 160 mg</b>	
<b>Sodium 360 mg</b>	16 %
Potassium 350 mg	7 %
Calcium 75 mg	6 %
Iron / Fer 5 mg	28 %
*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 = 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 0505 Géant

Length:	21 13/16" (55.4 cm)	Whse Pack Size:	40" X 48"
Width:	10 3/4" (27.6 cm)	Whse Pack Qty:	48
Height:	6 11/16" (17 cm)	Pallet Ti:	6
Cubic:	0.91 pi3 (0.026 m3)	Pallet Hi:	8

## ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a cake storey. On top cake, it's shiny and irregular. The dough is soft.
Flavor	Very chocolate flavor. Much sweet. Caramel light flavor.
Texture	The dough is soft and the fondant is creamy.

## 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

