

PRODUCT IDENTIFICATION

Product's name: Signature fudge brownie
Description: Rich, fudgy chocolate batter made with real cocoa, topped with a smooth chocolate icing.

Brand: Hafner Canada

Supplier code: 00696

SCC code: 10622267006969

UPC code: 622267006962

Unit size: Slab 12" x 16"

Packaging : 2 units / case

Cut: Uncut

Height: N/A

Serving size: N/A

Serving weight: 4.48 oz (127 g)

Net weight: 6.173 lb (2.8 kg) / unit - 12.346 lb (5.6 kg) / case

Gross weight: 15.256 lb (6.92 kg) / case



Kosher Product: No

Halal Product: Yes

Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Sugars (sugar, glucose), Wheat flour, Fondant (sugars (sugar, glucose), water), Canola oil, Water, Cocoa powder, Vegetable oil shortening (canola oil, modified palm and palm kernel oils, monoglycerides, polysorbate 60), Liquid whole eggs, Glycerine, Modified corn starch, Salt, Natural and artificial flavors (cocoa powder, caramel color, allura red, tartrazine, brilliant blue FCF, sunset yellow FCF), Skim milk powder, Wheat starch, Sodium bicarbonate. **Contains:** Eggs, Milk, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Pistachio, Soy, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients

Nutrition Facts	
Valeur nutritive	
Per 1/22 cake (127 g) pour 1/22 gâteau (127 g)	
Calories 460	% Daily Value * % valeur quotidienne *
Fat / Lipides 26 g	35 %
Saturated / saturés 6 g	31 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 6.0 g	
Omega-6 / oméga-6 3 g	
Omega-3 / oméga-3 1 g	
Monounsaturated / Monoinsaturés 13 g	
Carbohydrate / Glucides 70 g	
Fibre / Fibres 4 g	14 %
Sugars / Sucres 46 g	46 %
Starch / Amidon 1 g	
Protein / Protéines 5 g	
Cholesterol / Cholestérol 30 mg	
Sodium 300 mg	13 %
Potassium 550 mg	16 %
Calcium 20 mg	2 %
Iron / Fer 5.5 mg	31 %
*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:	270 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 3164- Master 2 x sleeve (80)

Length:	17 1/4" (43.8 cm)	Whse Pack Size:	40 X 48
Width:	12 7/8" (32.7 cm)	Whse Pack Qty:	80
Height:	6 1/8" (15.6 cm)	Pallet Ti:	8
Cubic:	0.79 pi3 (0.022 m3)	Pallet Hi:	10

ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a brown cake covered a glaze wave.
Flavor	It's a dessert very chocolate and sweet.
Texture	The cake is dense and soft. The glaze is unctuous and 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

