

PRODUCT IDENTIFICATION

Product's name: Christmas chocolate duet sheet cake
Brand: Hafner Canada

Supplier code: 00867
SCC code: 10622267008673
UPC code: 622267008676

Description: Chocolate cake covered in dark and white chocolate mousselines and coated in a white chocolate mirror glaze.



Unit size: Slab 12" x 16"
Packaging : 2 units / case
Cut: Uncut
Height: 36 mm

Serving size: NA
Serving weight: 0.083 kg
Net weight: 3 kg / unit - 6 kg / case
Gross weight: 6.811 kg / case

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Water, Sugar, Canola, palm and modified palm oil margarine (milk, soy), White confectionery (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), 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 oil, Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Cocoa powder, Decorative jelly (sugars (sugar, glucose), water, modified corn starch, citric acid, salt, agar agar, potassium sorbate, sodium benzoate), 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), Butter, Glucose, 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), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Artificial flavor, Xanthan gum, Baking powder, Citrus fiber (citrus fiber, guar gum), Allura red, Tartrazine, 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 (83 g) pour 1/36 du gâteau (83 g)	
Calories 300	% Daily Value*
Fat / Lipides 20 g	27 %
Saturated / saturés 7 g	36 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 0.6 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / Monoinsaturés 6 g	
Carbohydrate / Glucides 29 g	4 %
Fibre / Fibres 1 g	
Sugars / Sucres 23 g	23 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 30 mg	
Sodium 90 mg	4 %
Potassium 75 mg	2 %
Calcium 30 mg	2 %
Iron / Fer 0.75 mg	4 %

*% Daily Value is based on diet guidelines. 100% of recommended daily intake.

Contains Bioengineered Food Ingredients



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Approved by Quality Assurance

Issued: 05-20-2022
 Supersedes: 02-09-2024

PRESERVATION

Storage condition:	Keep Frozen
Frozen shelf life:	18 months
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	The appearance of product is smooth and shiny. It's a cake storey.
Flavor	Very chocolate flavor.
Texture	The creams are foamy and light. The dough is soft.

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

