

PRODUCT IDENTIFICATION

Product's name: Crispy raspberry chocolate sheet cake
Brand: Hafner Canada

Supplier code: 00870
SCC code: 10622267008703
UPC code: 622267008706

Description: Crunchy chocolate base topped with a light white chocolate-flavoured cream, a chocolate cake, and raspberry whipped cream, all covered in a raspberry mirror glaze with chocolate shavings.



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

Serving size: NA
Serving weight: 0.094 kg
Net weight: 3 kg / unit - 6 kg / case
Gross weight: 6.803 kg / case

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Water, Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), 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), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Sugars (sugar, raspberry puree (raspberries, sugar, water), icing sugar), Crushed cookies (wheat flour, sugar, butterfat, lactose, milk protein concentrate, salt, barley malt extract, sodium bicarbonate), 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), Canola oil, Liquid whole eggs, White confectionery (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Dark chocolate shaving (sugar, cocoa mass, cocoa butter, sunflower lecithin, natural vanilla flavoring), Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Gelatin, Allura red, Artificial flavor, Natural flavor, 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), Modified corn starch, Carrageenan, Butter, Citrus fiber (citrus fiber, guar gum), Xanthan gum, Brilliant blue FCF. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/32 cake (94 g) pour 1/32 de gâteau (94 g)	
Calories 330	% Daily Value *
% valeur quotidienne *	
Fat / Lipides 21 g	28 %
Saturated / saturés 9 g	47 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 2.5 g	
Omega-6 / oméga-6 0.9 g	
Omega-3 / oméga-3 0.3 g	
Monounsaturated / Monoinsaturés 4 g	
Carbohydrate / Glucides 36 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 27 g	27 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 45 mg	
Sodium 105 mg	5 %
Potassium 125 mg	4 %
Calcium 40 mg	3 %
Iron / Fer 2 mg	11 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

Contains Bioengineered Food Ingredients



450, 2e Avenue
 Portneuf (Québec)
 Canada GOA 2Y0

Approved by Quality Assurance

Issued: 05-28-2024
 Supersedes: 05-28-2024

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)

Width: 13 1/16" (33.2 cm)

Height: 7 1/8" (18.1 cm)

Cubic: 0.9 pi3 (0.026 m3)

Whse Pack Size: 40" X 48"

Whse Pack Qty: 56

Pallet Ti: 8

Pallet Hi: 7

ORGANOLEPTIC CHARACTERISTICS

Appearance	Chocolate base topped with a white mousse, a chocolate cake and a pink mousse. Decorated with a red mirror, chocolate shavings and a white lineage.
Flavor	Raspberry and sweet
Texture	Soft, the base is crispy.

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

