

PRODUCT IDENTIFICATION

Product's name: Sugar cream yule log
Brand: Hafner Canada

Supplier code: 00872
SCC code: 10622267008727
UPC code: 622267008720

Description: Vanilla cake rolled with sugar cream filling, covered with white chocolate ganache and topped with caramel blondie and salted dulce de leche caramel.



Unit size: Roll
Packaging : 6 units / case
Cut: Uncut
Height: N/A

Serving size: 1/8 yule log
Serving weight: 4.3 oz (122 g)
Net weight: 1.609 lb (730 g) / unit - 9.656 lb (4.38 kg) / case
Gross weight: 11.818 lb (5.361 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), Sugars (sugar, brown sugar, glucose, liquid invert sugar), Water, Liquid whole eggs, Canola oil, Wheat flour, Cake mix (enriched wheat flour, modified corn starch, sugar, modified milk ingredients, baking powder, corn starch, salt, mono and di-glycerides, cellulose gum, natural flavor), White chocolate (sugar, cocoa butter, whole milk powder, soy lecithin, natural flavor), Cake mix (sugars (sugar, corn syrup solids, molasses powder), enriched unbleached wheat flour, soy flour, soy lecithin, salt, baking powder, canola oil, natural flavor), White confectionery (sugar, modified vegetable fat (palm kernel and/or palm), skimmed milk powder, soy lecithin, natural vanilla extract), Flour (wheat), Caramel (milk, cane sugar, glucose, vanilla, sodium bicarbonate), Corn starch, Modified corn starch, Gelatin, Baking powder, Artificial flavor, Carrageenan, Salt, Citrus fiber (citrus fiber, guar gum), Fleur de sel, Sodium bicarbonate, Xanthan gum. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Pistachio, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/6 yule log (122 g) pour 1/6 bûche (122 g)	
Calories 420	% Daily Value * % valeur quotidienne *
Fat / Lipides 25 g	33 %
Saturated / saturés 10 g	53 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.8 g	
Monounsaturated / Monoinsaturés 7 g	
Carbohydrate / Glucides 50 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 36 g	36 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 80 mg	
Sodium 250 mg	11 %
Potassium 100 mg	3 %
Calcium 50 mg	4 %
Iron / Fer 0.75 mg	4 %
*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



Hafner Canada
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 Portneuf, QC, G0A 2Y0

Approved by Quality Assurance

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 Supersedes: 04-01-2026

PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	18 months 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 0649 Master Bûches

Length:	17.5" (43.2 cm)	Whse Pack Size:	48" x 40"
Width:	9.7" (22.9 cm)	Whse Pack Qty:	50
Height:	10.1" (25.4 cm)	Pallet Ti:	10
Cubic:	0.99 pi3 (0.025 m3)	Pallet Hi:	5

ORGANOLEPTIC CHARACTERISTICS

Appearance	Roll of white cake topped with a cream sugar-coloured filling. Covered with caramel.
Flavor	Flavour of sugar with cream, vanilla, caramel. Sweet
Texture	The cake is soft, the cream 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

