

PRODUCT IDENTIFICATION

Product's name: Chocolate-caramel yule log
Brand: Hafner Canada

Supplier code: 00873
SCC code: 10622267008734
UPC code: 622267008737

Description: Chocolate cake rolled with chocolate ganache and an insertion of salted dulce de leche caramel. Covered with a dark chocolate ganache.



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

Serving size: 1/6 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, glucose, liquid invert sugar), Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Liquid whole eggs, Canola oil, Water, Caramel (milk, cane sugar, glucose, vanilla, sodium bicarbonate), White confectionery (sugar, modified vegetable fat (palm kernel and/or palm), skimmed milk powder, soy lecithin, natural vanilla extract), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Brown icing paste (sugar, hydrogenated palm kernel oil, cocoa powder, whey powder, powdered whey protein concentrate, chocolate liquor, cocoa powder, soy lecithin, natural flavor), White confectionery (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Cake mix (sugars (sugar, corn syrup solids, molasses powder), enriched unbleached wheat flour, soy flour, soy lecithin, salt, baking powder, canola oil, natural flavor), Cocoa powder, Flour (wheat), Chocolate flavored confectionery (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, natural flavors, vanilla extract), Gelatin, Caramel color (sulphites), Baking powder, Artificial flavor, Citrus fiber (citrus fiber, guar gum), Natural and artificial flavors (cocoa powder, caramel color, allura red, tartrazine, brilliant blue FCF, sunset yellow FCF), Fleur de sel, Xanthan gum, Sodium bicarbonate. **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 440	% Daily Value * % valeur quotidienne *
Fat / Lipides 27 g	36 %
Saturated / saturés 11 g	57 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 3.5 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.8 g	
Monounsaturated / Monoinsaturés 7 g	
Carbohydrate / Glucides 49 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 35 g	35 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 75 mg	
Sodium 250 mg	11 %
Potassium 200 mg	6 %
Calcium 75 mg	6 %
Iron / Fer 1.75 mg	10 %
*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



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Approved by Quality Assurance

Issued: 04-02-2026
 Supersedes: 04-28-2026

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	Rolled chocolate cake with milk chocolate coloured cream and caramel. Decorated with brownie cube and line.
Flavor	Chocolate and salted caramel taste. Sweet.
Texture	The cake is soft, the mousse 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

