

PRODUCT IDENTIFICATION

Product's name: S'mores yule log
Brand: Hafner Canada

Supplier code: 00874
SCC code: 10622267008741
UPC code: 622267008744

Description: Blondie graham base topped with dark chocolate mousse, with an insert of chocolate batter and a marshmallow mousse mixture. Finished with a chocolate spray and decorated with chocolate drizzle, mini marshmallows, and graham crumbs.



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

Serving size: 7"
Serving weight: 4.41 oz (125 g)
Net weight: 1.378 lb (625 g) / unit - 8.267 lb (3.75 kg) / case
Gross weight: 10.394 lb (4.715 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), Cake mix (sugars (sugar, corn syrup solids, molasses powder), enriched unbleached wheat flour, soy flour, soy lecithin, salt, baking powder, canola oil, natural flavor), Flour (wheat), Water, Canola oil, Liquid whole eggs, Whip topping (water, sugars (glucose-fructose, sugar), hydrogenated palm kernel oil, sodium caseinate (milk), modified cellulose, lactic esters of fatty acids, sodium stearoyl-2-lactylated, dipotassium phosphate, salt, natural flavor (milk), xanthan gum, mono and diglycerides, carotene), Brown icing paste (sugar, hydrogenated palm kernel oil, cocoa powder, whey powder, powdered whey protein concentrate, chocolate liquor, cocoa powder, soy lecithin, natural flavor), 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), Mix of egg yolks (egg yolks, sugar), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), White confectionery (sugar, modified vegetable fat (palm kernel and/or palm), skimmed milk powder, soy lecithin, natural vanilla extract), Marshmallows (corn syrup, sugar, dextrose, modified corn starch, gelatin, water, natural and artificial flavors, tetrasodium pyrophosphate), Coconut oil, Caramel (milk, cane sugar, glucose, vanilla, sodium bicarbonate), Wheat flour, Graham crumbs (enriched wheat flour, sugars (sugar, brown sugar, blackstrap molasses), graham flour, water, non-hydrogenated vegetable oil shortening (canola, palm and modified palm oil), baking powder, salt), 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), Gelatin, Skim milk powder, Graham crumbs (enriched wheat flour, sugars (brown sugar, sugar, invert sugar, glucose, molasses), non-hydrogenated vegetable oil shortening (canola, palm and modified palm oil), graham flour, baking powder, salt, spices, artificial flavor, modified corn starch, annatto), Artificial flavor, Vegetable oil shortening (modified palm oils, canola oil), Cocoa powder, Salt, Sodium bicarbonate, Baking powder. **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Pistachio, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/5 of log (125 g)	
pour 1/5 de bûche (125 g)	
Calories 450	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 28 g	37 %
Saturated / saturés 14 g	72 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 6 g	
Carbohydrate / Glucides 49 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 35 g	35 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 95 mg	
Sodium 220 mg	10 %
Potassium 150 mg	4 %
Calcium 50 mg	4 %
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

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)

Width: 9.7" (22.9 cm)

Height: 10.1" (25.4 cm)

Cubic: 0.99 pi3 (0.025 m3)

Whse Pack Size: 48" x 40"

Whse Pack Qty: 50

Pallet Ti: 10

Pallet Hi: 5

ORGANOLEPTIC CHARACTERISTICS

Appearance	Chocolate-coated cake, decorated with black lining, marshmallows, and graham.
Flavor	Chocolate, sweet
Texture	Moelleux

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

