

PRODUCT IDENTIFICATION

Product's name: Chocolate hazelnut mini bar cake
Brand: Hafner Canada

Supplier code: 00875
SCC code: 10622267008758
UPC code: 622267008751

Description: Chocolate cake with a layer of crunchy chocolate and whipped hazelnut ganache covered in chocolate icing and topped with a whipped hazelnut ganache rosette.



Unit size: Individual serving	Serving size: 3.25" x 1.25"
Packaging : 25 units / case	Serving weight: 2.12 oz (60 g)
Cut: units	Net weight: 2.12 oz (60 g) / unit - 3.313 lb (1.5 kg) / case
Height: N/A	Gross weight: 4.124 lb (1.868 kg) / case

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Brown icing paste (sugar, hydrogenated palm kernel oil, cocoa powder, whey powder, powdered whey protein concentrate, chocolate liquor, cocoa powder, soy lecithin, natural flavor), Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Sugars (sugar, icing sugar, glucose), Canola oil, White confectionery (sugar, modified vegetable fat (palm kernel and/or palm), skimmed milk powder, soy lecithin, natural vanilla extract), Liquid whole eggs, Water, Crushed cookies (wheat flour, sugar, butterfat, lactose, milk protein concentrate, salt, barley malt extract, sodium bicarbonate), Wheat flour, Coconut oil, White chocolate (sugar, cocoa butter, whole milk powder, soy lecithin, natural flavor), 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), Hazelnut praline (sugar, hazelnuts, soy lecithin), Dark chocolate (sugar, cocoa mass, cocoa butter, whole milk powder, whey powder, sunflower lecithin, natural flavor), Cocoa powder, Crisped cereals (crisped cereals (rice flour, sugar, salt, cocoa butter), chocolate (cocoa mass, sugar, cocoa butter, milkfat, soy lecithin, natural vanilla flavoring), milk chocolate (sugar, cocoa butter, whole milk powder, cocoa mass, whey powder (milk), soy lecithin, paprika extract, natural vanilla flavoring), white chocolate (sugar, cocoa butter, whole milk powder, whey powder, soy lecithin, natural flavor), sugars (glucose syrup, sugar), arabic gum), Gelatin, Baking powder, Natural flavor, Citrus fiber (citrus fiber, guar gum), Caramel color (sulphites), Xanthan gum. **Contains:** Eggs, Hazelnuts, Milk, Soy, Wheat. **May contain:** Almonds, Macadamia nuts, Peanuts, Pecans, Pistachio, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (60 g) pour 1 unité (60 g)	
Calories 280	% Daily Value * % valeur quotidienne *
Fat / Lipides 19 g	25 %
Saturated / saturés 11 g	56 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 1 g	
Omega-3 / oméga-3 0.4 g	
Monounsaturated / Monoinsaturés 3.5 g	
Carbohydrate / Glucides 27 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 23 g	23 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 20 mg	
Sodium 80 mg	3 %
Potassium 100 mg	3 %
Calcium 30 mg	2 %
Iron / Fer 1 mg	6 %
*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
 450 2e Avenue
 Portneuf, QC, G0A 2Y0

Approved by Quality Assurance

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 Supersedes: 04-02-2026

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 6672 Master pour sép 24-25

Length:	16.1" (41.2 cm)	Whse Pack Size:	40" X 48"
Width:	11.0" (28.7 cm)	Whse Pack Qty:	135
Height:	3.2" (8.6 cm)	Pallet Ti:	9
Cubic:	0.32 pi3 (0.01 m3)	Pallet Hi:	15

ORGANOLEPTIC CHARACTERISTICS

Appearance	Small cake coated with chocolate and decorated with a rosette and a chocolate cigarette.
Flavor	Chocolate, hazelnut and sweet
Texture	Crunchy and 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

