

## PRODUCT IDENTIFICATION

**Product's name:** White chocolate and cranberry mini bar cake

**Brand:** Hafner Canada

**Supplier code:** 00876

**SCC code:** 10622267008765

**UPC code:** 622267008768

**Description:** Vanilla sponge topped with a white chocolate crunch and a cranberry cream.  
Coated in a white chocolatey glaze and finished with a cranberry cream rosette.

**Unit size:** Individual serving

**Packaging :** 25 units / case

**Cut:** units

**Height:** N/A

**Serving size:** 3.25" x 1.25"

**Serving weight:** 2.12 oz (60 g)

**Net weight:** 2.12 oz (60 g) / unit - 3.313 lb (1.5 kg) / case

**Gross weight:** 4.212 lb (1.908 kg) / case

**Kosher Product:** No

**Halal Product:** No

**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** White confectionery (sugar, modified vegetable fat (palm kernel and/or palm), skimmed milk powder, soy lecithin, natural vanilla extract), Sugars (cranberry puree (cranberry, water, sugar), sugar, icing sugar), Canola oil, White chocolate (sugar, cocoa butter, whole milk powder, soy lecithin, natural flavor), Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Liquid whole eggs, Water, Crushed cookies (wheat flour, sugar, butterfat, lactose, milk protein concentrate, salt, barley malt extract, sodium bicarbonate), Wheat flour, Butter, Coconut oil, 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 sticks (sugar, cocoa butter, whole milk powder, skimmed milk powder, soy lecithin, natural extract), Corn starch, Sugar decoration (sugar, corn starch, dextrin, shellac, carnauba wax, gum arabic), Gelatin, Baking powder, Citrus fiber (citrus fiber, guar gum), Xanthan gum. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Pistachio, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (60 g) pour 1 unité (60 g)	
<b>Calories 250</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 15 g</b>	20 %
Saturated / saturés 8 g	41 %
+ 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 4 g	
<b>Carbohydrate / Glucides 28 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 24 g	24 %
<b>Protein / Protéines 2 g</b>	
<b>Cholesterol / Cholestérol 25 mg</b>	
<b>Sodium 75 mg</b>	3 %
<b>Potassium 50 mg</b>	1 %
<b>Calcium 30 mg</b>	2 %
<b>Iron / Fer 0.2 mg</b>	1 %
*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

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## 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 = 163<sup>rd</sup> 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 white chocolate and decorated with a rosette.
Flavor	Cranberry, white chocolate, 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

