

PRODUCT IDENTIFICATION

Product's name: Sugar cream yule log

Brand: Hafner Canada

Supplier code: 00880

SCC code: 10622267008802

UPC code: 622267008805

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 : 4 units / case

Cut: 14 servings/ unit

Height: N/A

Serving size: 3/4 po

Serving weight: 0.079 kg

Net weight: 1.1 kg / unit - 4.4 kg / case

Gross weight: 5.439 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, 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, Water, Canola oil, Caramel (sugars (sugar, corn syrup), milk ingredients, water, canola oil, sodium alginate, salt, microcrystalline cellulose, carboxymethyl cellulose, mono-glycerides, sodium hexametaphosphate, potassium sorbate, soy lecithin, sodium bicarbonate), White chocolate (sugar, cocoa butter, milk ingredients, 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), Flour (wheat), Corn starch, Glucose, Modified corn starch, Caramel (milk, cane sugar, glucose, vanilla, sodium bicarbonate), Gelatin, Baking powder, Artificial flavor, Fleur de sel, Carrageenan, Salt, Citrus fiber (citrus fiber, guar gum), Sodium bicarbonate, Xanthan gum. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

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
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 6860 Master Bûche 11 po

Length:	11 5/8" (0 cm)	Whse Pack Size:	40" x 48"
Width:	11 1/8" (0 cm)	Whse Pack Qty:	84
Height:	9 1/4" (0 cm)	Pallet Ti:	12
Cubic:	0.69 pi3 (0 m3)	Pallet Hi:	7

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

