

PRODUCT IDENTIFICATION

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

Supplier code: 00881
SCC code: 10622267008819
UPC code: 622267008812

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



Unit size:	Roll	Serving size:	3/4"
Packaging :	4 units / case	Serving weight:	0.079 kg
Cut:	14 servings/ unit	Net weight:	1.1 kg / unit - 4.4 kg / case
Height:	N/A	Gross weight:	5.482 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, liquid invert sugar), Liquid whole eggs, Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Canola oil, Water, Dark chocolate (unsweetened chocolate, sugar, cocoa butter, milk ingredients, soy lecithin, vanilla extract), Caramel (milk, cane sugar, glucose, vanilla, 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), Cocoa powder, Glucose, Chocolate flavored confectionery (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, naturals flavors, vanilla extract), Natural and artificial flavors (natural and artificial flavor, water, inverted sugar, cocoa powder, caramel color, citric acid, xanthan gum, allura red, tartrazine, brilliant blue FCF, sunset yellow, sodium benzoate, maltol, potassium sorbate), Caramel color (sulphites), Gelatin, Baking powder, Artificial flavor, Fleur de sel, 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



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	Rolled chocolate cake with milk chocolate cream and caramel. Decorated with brownie cube and black 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

