Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Triple chocolate Christmas log

Brand: Hafner Canada

Supplier code: 00882

SCC code: 10622267008826 **UPC code:** 622267008829

Description: Chocolate cake with a delicate dark chocolate mousse and inserts of white

chocolate ganache and dark chocolate cream coated in a dark chocolate mirror

glaze.

Unit size:RollServing size:11"Packaging:4 units / caseServing weight:0.088 kg

Cut: Uncut Net weight: 0.75 kg / unit - 3 kg / case

Height: N/A Gross weight: 3.919 kg / case

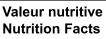
Kosher Product: No Halal Product: No

Product of Canada



Ingredients: Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Water, Sugar, White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Mix of egg yolks (egg yolks, sugar), Cake mix (enriched wheat flour, modified milk ingredients, modified corn starch, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Liquid whole eggs, Canola oil, Cocoa powder, White chocolate curls (sugar, whole milk powder, cocoa butter, soy lecithin, natural vanilla flavor), Gelatin, Skim milk powder, Enriched white flour (wheat), Corn starch. Contains: Eggs, Milk, Soy, Wheat. May contain: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients



pour 1/8 de bûche (95 g) Per 1/8 of yule (95 g)

Calories 310

**Valeur quotidienne % Daily Value
Stupides / Fat 20 g
saturés / Saturated 10 g
+ trans / Trans 0,3 g
polyinsaturés / Polyunsaturated 1,5 g
oméga-6 / Omega-6 0,9 g
oméga-3 / Omega-3 0,3 g
Monoinsaturés / Monounsaturated 4,5 g

Glucides / Carbohydrate 33 g	
Fibres / Fibre 2 g	7 %
Sucres / Sugars 25 g	25 %
Polyalcools / Sugar Alcohols 0 g	
Amidon / Starch 1 g	

7 tillidoll / Ottaloll 1 g	
Protéines / Protein 5 g	
Cholestérol / Cholesterol 120 mg	
Sodium 115 mg	5 %
Potassium 200 mg	6 %
Calcium 75 mg	6 %
Fer / Iron 1,75 mg	10 %
*5% ou mains c'est pau 15% ou plus c'est beaucoup	

5% or less is a little, 15% or more is a lo



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PRESERVATION

Storage condition:Keep frozenFrozen 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 = 163 rd days of the year. The product is manufactured is June 12, 2017

PALETTISATION

Case size of 6860 Master Bûche 11 po

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

ORGANOLEPTIC CHARACTERISTICS

Appearance	Cake coated with chocolate and decorated with white chocolate shavings.	
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

CHEMICAL SPECIFICATIONS

N/A N/A



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^{**} The batch number refers to production date of product.