

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:	Roll	Serving size:	11"
Packaging :	4 units / case	Serving 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 / NUTRITIONNAL INFORMATION

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

Valeur nutritive	
Nutrition Facts	
pour 1/8 de bûche (95 g)	
Per 1/8 of yule (95 g)	
Calories 310	% valeur quotidienne *
	% Daily Value *
Lipides / Fat 20 g	27 %
saturés / Saturated 10 g	52 %
+ 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	
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 moins c'est peu, 15% ou plus c'est beaucoup	
*5% or less is a little, 15% or more is a lot	



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	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

N/A

CHEMICAL SPECIFICATIONS

N/A

