

PRODUCT IDENTIFICATION

Product's name: White chocolate and cranberry ingot
Brand: Hafner Canada

Supplier code: 00885
SCC code: 10622267008857

Description: Vanilla cake topped with crunchy white chocolate and cranberry cream in a coating of white chocolate icing garnished with a cranberry cream rosette.



Unit size:	Individual serving	Serving size:	3.25" x 1.25"
Packaging :	20 units / case	Serving weight:	0.060 kg
Cut:	units	Net weight:	0.06 kg / unit - 1.2 kg / case
Height:	N/A	Gross weight:	1.566 kg / case

Kosher Product: No **Halal Product:** No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Sugars (cranberry puree (cranberry, water, sugar), sugar, icing sugar), Canola oil, Liquid whole eggs, Cake mix (enriched wheat flour, modified milk ingredients, modified corn starch, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Water, Butter, Crushed cookies (wheat flour, sugar, butterfat, lactose, milk protein concentrate, salt, barley malt extract, sodium bicarbonate), Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Corn starch, White chocolate sticks (sugar, cocoa butter, whole milk powder, skimmed milk powder, soy lecithin, natural vanilla extract), Coconut oil, Cocoa butter, Enriched white flour (wheat), Sugar decoration (sugar, corn starch, dextrin, shellac, carnauba wax, gum arabic), Gelatin. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (60 g) pour 1 unité (60 g)	
Calories 260	% Daily Value * % valeur quotidienne *
Fat / Lipides 17 g	23 %
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 6 g	
Carbohydrate / Glucides 26 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 22 g	22 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 25 mg	
Sodium 75 mg	3 %
Potassium 75 mg	2 %
Calcium 50 mg	4 %
Iron / Fer 0.2 mg	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



450, 2e Avenue
 Portneuf (Québec)
 Canada GOA 2Y0

Approved by Quality Assurance

Issued: 05-20-2024
 Supersedes: 05-20-2024

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 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

