

## PRODUCT IDENTIFICATION

**Product's name:** Framboisier cake  
**Brand:** Hafner Canada

**Product's code:** 00901  
**UPC code:** 622267009017  
**SCC code:** 10622267009014

**Description:** Vanilla cake filled with a light cream and raspberries and sprinkled with white chocolate chips.



**Unit size:** 9" X 2 3/8" Cake  
**Packaging :** 2 units / case  
**Cut:** 14 servings/ unit  
**Height:**

**Serving size:**  
**Serving weight:** 0.114 kg  
**Net weight:** 1.6 kg / unit - 3.2 kg / case  
**Gross weight:** 3.811 kg / case

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

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients :** Sugar, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Raspberry filling (glucose-fructose, water, raspberries, modified corn starch, salt, gellan gum, citric acid, sodium benzoate, potassium sorbate, sodium citrate, colors (allura red, brilliant blue FCF), natural and artificial flavors), Water, Raspberries, 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, Canola oil, Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), White chocolate curls (sugar, whole milk powder, cocoa butter, soy lecithin, natural vanilla flavor), Enriched white flour (wheat), Pastry cream powder (corn starch, modified corn starch, sugar, salt, canola oil, titanium dioxide, soy protein, carrageenan, sodium benzoate, artificial flavor, tartrazine, yellow sunset), Corn starch, Artificial flavor, White compound (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Gelatin, Allura red, Butter, Xanthan gum. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 1 piece (114 g) pour 1 pointe (114 g)	
<b>Calories 270</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides</b> 15 g	20 %
Saturated / saturés 5 g	26 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 2.5 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.6 g	
Monounsaturated / Monoinsaturés 5 g	
<b>Carbohydrate / Glucides</b> 34 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 28 g	28 %
<b>Protein / Protéines</b> 2 g	
<b>Cholesterol / Cholestérol</b> 50 mg	
<b>Sodium</b> 60 mg	3 %
Potassium 75 mg	2 %
Calcium 30 mg	2 %
Iron / Fer 0.5 mg	3 %
<small>*5% or less is a little, 15% or more is a lot  *5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	



## PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	270 days frozen
Shelf life after thawing:	3 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<sup>rd</sup> 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 0503 Master 9 3/8

Length:	19 5/8" (50.2 cm)	Whse Pack Size:	40" X 48"
Width:	10 1/2" (26.8 cm)	Whse Pack Qty:	96
Height:	3 15/16" (9.8 cm)	Pallet Ti:	8
Cubic:	0.47 pi3 (0.013 m3)	Pallet Hi:	12

## ORGANOLEPTIC CHARACTERISTICS

Appearance	The top of cak is aqueous, shiny, dark red colour and white lineage. The outline of the cake is irregular and creamy white.
Flavor	Intense taste of raspberry, vanilla and chocolate. Sweet.
Texture	The dough is soft. the cream is silky and 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

