

PRODUCT IDENTIFICATION

Product's name: Triple chocolate cake
Brand: Hafner Canada

Product's code: 00903
UPC code: 622267009031
SCC code: 10622267009038

Description: Chocolate cake filled with three flavours of mousse (dark chocolate, milk chocolate and white chocolate) and sprinkled with very fine marbled chocolate shavings.



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

Serving size:
Serving weight: 0.121 kg
Net weight: 1.7 kg / unit - 3.4 kg / case
Gross weight: 4.025 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Cake mix (sugar, enriched wheat flour, cocoa powder, modified corn starch, canola oil, modified milk ingredients, baking powder, milk ingredients, salt, wheat starch, cellulose gum, xanthan gum, guar gum, natural flavors), Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Liquid whole eggs, Canola oil, Water, White compound (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Milk chocolate chips (sugar, cocoa mass, cocoa butter, whole milk powder, soy lecithin, natural vanilla flavor), White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Milk chocolate (sugar, whole milk powder, cocoa butter, unsweetened chocolate, soy lecithin, natural vanilla extract), Sugars (sugar, glucose, icing sugar), Semisweet/white chocolate sticks (sugar, cocoa butter, unsweetened chocolate, whole milk powder, butter oil, soy lecithin, skim milk powder, natural vanilla extract), Butter, Canola, palm and modified palm oil margarine (milk, soy), Chocolate flavored compound (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, naturals flavors, vanilla extract), Cocoa powder, Gelatin. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 piece (121 g) pour 1 pointe (121 g)	
Calories 470	% Daily Value * % valeur quotidienne *
Fat / Lipides 31 g	41 %
Saturated / saturés 12 g	63 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 4.5 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.8 g	
Monounsaturated / Monoinsaturés 9 g	
Carbohydrate / Glucides 45 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 34 g	34 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 100 mg	
Sodium 240 mg	10 %
Potassium 150 mg	3 %
Calcium 75 mg	6 %
Iron / Fer 2.5 mg	14 %
<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:	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 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 icing on the top of cake is marbled. The contour is irregular.
Flavor	Taste of chocolate and vanilla.
Texture	The creams are creamy. The dough are 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

