

PRODUCT IDENTIFICATION

Product's name: Caramel and chocolate cake
Brand: Hafner Canada

Product's code: 00904
UPC code: 622267009048
SCC code: 10622267009045
Description: Chocolate cake topped with chocolate fondant and dulce de leche caramel.



Unit size:	9" X 2" round cake	Serving size:	N/A
Packaging :	2 units / case	Serving weight:	0.107 kg
Cut:	14 servings/ unit	Net weight:	1.5 kg / unit - 3 kg / case
Height:	N/A	Gross weight:	3.617 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), Caramel (sugars (sugar, corn syrup), milk ingredients, water, canola oil, sodium alginate, salt, microcrystalline cellulose, carboxymethyl cellulose, mono-glycerides, sodium hexametaphosphate, potassium sorbate, soy lecithin, sodium bicarbonate), Liquid whole eggs, Canola oil, Water, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Sugars (sugar, glucose, icing sugar), Chocolate flavored crisp (sugars (sugar, glucose), enriched wheat flour, vegetable oil shortening (canola, palm and modified palm oil), cocoa, modified corn starch, natural flavor), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Canola, palm and modified palm oil margarine (milk, soy), Butter, Cocoa powder, 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). **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 piece (107 g) pour 1 pointe (107 g)	
Calories 370	% Daily Value * % valeur quotidienne *
Fat / Lipides 19 g	25 %
Saturated / saturés 5 g	28 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 7 g	
Carbohydrate / Glucides 49 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 34 g	34 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 80 mg	
Sodium 270 mg	12 %
Potassium 150 mg	3 %
Calcium 50 mg	4 %
Iron / Fer 2.25 mg	13 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	



PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	365 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 caramel is shiny. It's a cake storey. The contour of cake is irregular.
Flavor	It's a cake very sweet. Intense taste of chocolate. Fine taste of caramel.
Texture	It's a creamy and smooth cake.

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

