

## PRODUCT IDENTIFICATION

**Product's name:** Montezuma chocolate Cake  
**Brand:** Hafner Canada

**Product's code:** 00906  
**UPC code:** 622267009062  
**SCC code:** 10622267009069

**Description:** Chocolate cake and ganache covered with cubes of brownies and dark and white chocolate cigarettes.



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

**Serving size:**  
**Serving weight:** 0.125 kg  
**Net weight:** 1.75 kg / unit - 3.5 kg / case  
**Gross weight:** 4.093 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), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Liquid whole eggs, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Brownies mix (sugars (sugar, corn syrup solids), enriched wheat flour, cocoa powder, vegetable oil shortening (palm oil, canola oil, modified palm oil), soy flour, salt, distilled monoglycerides, vanillin, caramel color, xanthan gum), Butter, Water, Semisweet/white chocolate sticks (sugar, cocoa butter, unsweetened chocolate, whole milk powder, butter oil, soy lecithin, skim milk powder, natural vanilla extract), Canola oil, Sugars (sugar, glucose), Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), White compound (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Chocolate flakes (sugar, unsweetened chocolate, cocoa butter, whole milk powder, milkfat, natural vanilla flavor), Vegetable oil shortening (palm oil and modified palm oil), Walnuts, Chocolate flavored compound (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, natural flavors, vanilla extract), Natural and artificial flavors (natural and artificial flavor, water, inverted sugar, cocoa powder, caramel color, citric acid, xanthan gum, allura red, tartrazine, brilliant blue FCF, sunset yellow, sodium benzoate, maltol, potassium sorbate). **Contains:** Eggs, Milk, Soy, Walnuts, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites.

Nutrition Facts	
Valeur nutritive	
Per 1 serving (125 g) pour 1 portion (125 g)	
<b>Calories 500</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 32 g</b>	43 %
Saturated / saturés 16 g	85 %
+ Trans / trans 1 g	
Polyunsaturated / polyinsaturés 3.5 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.5 g	
Monounsaturated / Monoinsaturés 11 g	
<b>Carbohydrate / Glucides 51 g</b>	
Fibre / Fibres 3 g	11 %
Sugars / Sucres 37 g	37 %
<b>Protein / Protéines 5 g</b>	
<b>Cholesterol / Cholestérol 100 mg</b>	
<b>Sodium 150 mg</b>	7 %
Potassium 225 mg	5 %
Calcium 50 mg	4 %
Iron / Fer 3.5 mg	19 %
*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 = 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	It's a cake storey covered with brownie cube. It's covered of shiny and smooth glaze and white lineage.
Flavor	It's a very chocolate, sweet, slightly bitter and delicious cake.
Texture	It's a consistent cake. The creams are creamy and 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

