

PRODUCT IDENTIFICATION

Product's name: Sugar cream cake
Brand: Hafner Canada

Product's code: 00934
UPC code: 622267009345
SCC code: 10622267009342
Description: Vanilla cake layered with sugar cream and decorated with chocolate chips.



Unit size:	9" X 2 3/8" Cake	Serving size:	N/A
Packaging :	2 units / case	Serving weight:	0.114 kg
Cut:	14 servings/ unit	Net weight:	1.6 kg / unit - 3.2 kg / case
Height:	N/A	Gross weight:	3.835 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Sugars (sugar, brown sugar), Water, 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, Milk chocolate chips (sugar, cocoa mass, cocoa butter, whole milk powder, soy lecithin, natural vanilla flavor), Corn starch, Enriched white flour (wheat), Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Artificial flavor, Modified corn starch, Gelatin, Butter, Carrageenan, Xanthan gum, Citrus fiber (dried orange pulp, guar gum). **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 piece (114 g) pour 1 pointe (114 g)	
Calories 330	% Daily Value * % valeur quotidienne *
Fat / Lipides 22 g	29 %
Saturated / saturés 8 g	42 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 6 g	
Carbohydrate / Glucides 35 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 30 g	30 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 75 mg	
Sodium 35 mg	2 %
Potassium 75 mg	2 %
Calcium 40 mg	3 %
Iron / Fer 0.75 mg	4 %
*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	It is a cake storey consisting of white dough interspersed with a golden beige garnish. The top and sides of the cake are covered with white and brown chips.
Flavor	Very sweet. Vanilla and chocolate flavors.
Texture	The dough is soft. The sugar cream and light cream are creamy and unctuous.

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

