

## PRODUCT IDENTIFICATION

**Product's name:** Blueberry cheesecake  
**Brand:** Hafner Canada

**Product's code:** 00936  
**UPC code:** 622267009369  
**SCC code:** 10622267009366

**Description:** Graham crust with a blueberry-marbled cream cheese topping, garnished with a blueberry mirror.



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

**Serving size:** N/A  
**Serving weight:** 0.128 kg  
**Net weight:** 1.8 kg / unit - 3.6 kg / case  
**Gross weight:** 4.198 kg / case

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

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), Sugars (sugar, blueberry puree (blueberries, water, sugar), brown sugar), Sour cream (skim milk, cream, milk, modified milk ingredients, modified corn starch, guar gum, carrageenan, carob bean gum, sodium citrate, bacterial culture), Liquid whole eggs, Graham crumbs (enriched wheat flour, sugars (sugar, brown sugar, blackstrap molasses), graham flour, water, non-hydrogenated vegetable oil shortening (canola, palm and modified palm oil), baking powder, salt), Flour (wheat), Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Graham crumbs (enriched wheat flour, sugars (brown sugar, sugar, invert sugar, glucose, molasses), non-hydrogenated vegetable oil shortening (canola, palm and modified palm oil), graham flour, baking powder, salt, spices, artificial flavor, modified corn starch, annatto), Blueberries, Canola, palm and modified palm oil margarine (milk, soy), Water, Blueberry filling (water, sugars (fructose, corn syrup, sugar), blueberries, modified corn starch, salt, sodium benzoate, potassium sorbate, citric acid, natural and artificial flavors, brilliant bleu, allura red), Lemon juice concentrated (water, concentrated lemon juice, sulphites, lemon oil), Artificial flavor, Amaranth, Brilliant blue FCF, Salt, Natural flavor.

**Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

| Nutrition Facts   |   |
|---|---|
| Valeur nutritive  |   |
| Per 1 piece (128 g)<br>pour 1 pointe (128 g)  |   |
| <b>Calories 380</b>   | % Daily Value *<br>% valeur quotidienne * |
| <b>Fat / Lipides 20 g</b>   | 27 %                                      |
| Saturated / saturés 12 g  | 62 %                                      |
| + Trans / trans 0.4 g   |   |
| Polyunsaturated / polyinsaturés 0.6 g   |   |
| Omega-6 / oméga-6 0.1 g   |   |
| Omega-3 / oméga-3 0 g   |   |
| Monounsaturated / Monoinsaturés 2 g   |   |
| <b>Carbohydrate / Glucides 43 g</b>   |   |
| Fibre / Fibres 1 g  | 4 %                                       |
| Sugars / Sucres 31 g  | 31 %                                      |
| <b>Protein / Protéines 7 g</b>  |   |
| <b>Cholesterol / Cholestérol 100 mg</b>   |   |
| <b>Sodium 320 mg</b>  | 14 %                                      |
| Potassium 40 mg   | 1 %                                       |
| Calcium 75 mg   | 6 %                                       |
| Iron / Fer 1 mg   | 6 %                                       |
| *5% or less is a little, 15% or more is a lot<br>*5% ou moins c'est peu, 15% ou plus c'est beaucoup |   |



## PRESERVATION

|                           |  |
|---------------------------|--|
| Storage condition:        | Keep frozen                                |
| Frozen shelf life:        | 210 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 | The top of cake is shiny, hilly and bluish. The inside of cake is marbled.                                  |
| Flavor     | The cheese filling is slightly acidic and sweet. Taste of blueberry. Taste of cinnamon in the base of cake. |
| Texture    | The base is sandy. The cheese filling is creamy and thick.  |

## 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

