

## PRODUCT IDENTIFICATION

**Product's name:** German Black Forest cake  
**Brand:** Hafner Canada

**Product's code:** 00940  
**UPC code:** 622267009406  
**SCC code:** 10622267009403  
**Description:** Chocolate cake, Chantilly cream, cherries and kirsch syrup, topped with cherries.



<b>Unit size:</b> 9" X 2 3/8" Cake	<b>Serving size:</b> N/A
<b>Packaging :</b> 2 units / case	<b>Serving weight:</b> 0.128 kg
<b>Cut:</b> 14 servings/ unit	<b>Net weight:</b> 1.8 kg / unit - 3.6 kg / case
<b>Height:</b> N/A	<b>Gross weight:</b> 4.307 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, Cherries filling (cherries, water, sugars (sugar, corn syrup), modified food starch, salt, sodium benzoate, potassium sorbate, citric acid, allura red, indigotine, natural flavors), Cherries, Water, Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Canola oil, Dark chocolate curls (sugar, unsweetened chocolate, cocoa butter, soy lecithin, vanilla flavor), Sugars (icing sugar, sugar), 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), Allura red, Artificial flavor, Natural flavors, Modified corn starch, Carrageenan, 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 (128 g) pour 1 pointe (128 g)	
<b>Calories 370</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 20 g</b>	27 %
Saturated / saturés 7 g	37 %
+ Trans / trans 0.3 g	
Polyunsaturated / polyinsaturés 2.5 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 6 g	
<b>Carbohydrate / Glucides 47 g</b>	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 34 g	34 %
<b>Protein / Protéines 4 g</b>	
<b>Cholesterol / Cholestérol 80 mg</b>	
<b>Sodium 240 mg</b>	10 %
Potassium 125 mg	3 %
Calcium 40 mg	3 %
Iron / Fer 2.5 mg	14 %
*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:	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 = 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 0510 Master 10

Length:	21 3/8" (54.3 cm)	Whse Pack Size:	40" X 48"
Width:	11 1/8" (28.3 cm)	Whse Pack Qty:	72
Height:	4 1/8" (10.5 cm)	Pallet Ti:	6
Cubic:	0.57 pi3 (0.016 m3)	Pallet Hi:	12

## ORGANOLEPTIC CHARACTERISTICS

Appearance	It is a cake storey composed of dark brown paste interspersed with white cream. The whole covered with pale brown shavings and red filling.
Flavor	Vanilla, chocolate and cherry flavors. Sweet.
Texture	The dough is soft. The cream is smooth and creamy. The contour is crisp.

## 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

