

PRODUCT IDENTIFICATION

Product's name: Chocolate fondant cake
Brand: Hafner Canada

Product's code: 00942
UPC code: 622267009420
SCC code: 10622267009427
Description: Chocolate cake layered with chocolate fondant and bordered with chocolate flakes.



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

Serving size:
Serving weight: 0.135 kg
Net weight: 1.9 kg / unit - 3.8 kg / case
Gross weight: 4.425 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), Liquid whole eggs, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Sugars (sugar, glucose, icing sugar), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Water, Canola oil, Canola, palm and modified palm oil margarine (milk, soy), Butter, Cocoa powder, Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Chocolate flakes (sugar, unsweetened chocolate, cocoa butter, whole milk powder, milkfat, natural vanilla flavor), 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), 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, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 serving (135 g) pour 1 portion (135 g)	
Calories 490	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 32 g	43 %
Saturated / saturés 13 g	68 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 4.0 g	
Omega-6 / oméga-6 2.5 g	
Omega-3 / oméga-3 0.9 g	
Monounsaturated / Monoinsaturés 10 g	
Carbohydrate / Glucides 53 g	
Fibre / Fibres 4 g	14 %
Sugars / Sucres 34 g	34 %
Sugar Alcohols / Polyalcools 0 g	
Starch / Amidon 1 g	
Protein / Protéines 6 g	
Cholesterol / Cholestérol 105 mg	
Sodium 250 mg	11 %
Potassium 350 mg	7 %
Calcium 50 mg	4 %
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:	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's a cake storey. The top of cake is smooth and shiny.
Flavor	Very taaste of chocolate. Sweet.
Texture	The fondant os creamy. The dough is 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

