

PRODUCT IDENTIFICATION

Product's name: Carrot cake
Brand: Hafner Canada

Product's code: 00946
UPC code: 622267009468
SCC code: 10622267009465
Description: Carrot and walnut cake topped with a cream cheese fondant.



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

Serving size:
Serving weight: 0.107 kg
Net weight: 1.5 kg / unit - 3 kg / case
Gross weight: 3.611 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Sugars (sugar, glucose, icing sugar, liquid invert sugar), Flour (wheat), Carrots, Whip icing base (canola oil, modified palm and palm kernel oils, sugar, water, pea protein, vegetable monoglycerides, salt, natural flavors, beta-carotene), Canola oil, Liquid whole eggs, Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), Almonds, Walnuts, Canola, palm and modified palm oil margarine (milk, soy), Baking powder, Sodium bicarbonate, Salt, Spices, Artificial flavor, Sunset yellow FCF, Butter, Water, Tartrazine, Sunset yellow FCF, Tartrazine. **Contains:** Almonds, Eggs, Milk, Soy, Walnuts, Wheat. **May contain:** Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites.

Nutrition Facts	
Valeur nutritive	
Per 1 piece (107 g) pour 1 pointe (107 g)	
Calories 370	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 26 g	35 %
Saturated / saturés 6 g	31 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 6.0 g	
Omega-6 / oméga-6 3 g	
Omega-3 / oméga-3 1 g	
Monounsaturated / Monoinsaturés 12 g	
Carbohydrate / Glucides 46 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 28 g	28 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 45 mg	
Sodium 200 mg	9 %
Potassium 75 mg	2 %
Calcium 40 mg	3 %
Iron / Fer 1.25 mg	7 %
*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:	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 = 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	The icing on the top of cake is cream colored. It's a cake storey.
Flavor	It's a cake storey. Taste of cream cheese and nuts. It's a sweet cake.
Texture	The cream is tasty and creamy. The dough is soft and crisp. It's a dense cake.

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

