

PRODUCT IDENTIFICATION

Product's name: Cheesecake
Brand: Hafner Canada

Product's code: 00951
UPC code: 622267009512
SCC code: 10622267009519
Description: Graham cracker crust covered with a mixture of cooked cream cheese.



Unit size:	9" X 2 3/8" Cake	Serving size:	
Packaging :	2 units / case	Serving weight:	0.092 kg
Cut:	14 servings/ unit	Net weight:	1.3 kg / unit - 2.6 kg / case
Height:		Gross weight:	3.191 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), Sugars (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), 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), Liquid whole eggs, Flour (wheat), 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), Canola, palm and modified palm oil margarine (milk, soy), Water, Artificial flavor, Lemon juice concentrated (water, concentrated lemon juice, sulphites, lemon oil), Salt. **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.



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 cake is shiny and smooth.
Flavor	It's slightly acidulous and sweet. The base has a cinnamon
Texture	The cheese filling is creamy, It's a dense cake. The base is

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

