

PRODUCT IDENTIFICATION

Product's name: New-York cheesecake
Brand: Hafner Canada

Product's code: 00955
UPC code: 622267009550
SCC code: 10622267009557

Description: Graham cracker crust covered in a cooked cream cheese mixture and decorated with a strawberry topping.



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: 0.096 kg
Net weight: 1.35 kg / unit - 2.7 kg / case
Gross weight: 3.287 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, strawberry puree (strawberries, water, 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, Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), 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, Lemon juice concentrated (water, concentrated lemon juice, sulphites, lemon oil), Artificial flavor, Allura red, Salt. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 piece (96 g) pour 1 pointe (96 g)	
Calories 290	% Daily Value * % valeur quotidienne *
Fat / Lipides 15 g	20 %
Saturated / saturés 8 g	42 %
+ Trans / trans 0.3 g	
Polyunsaturated / polyinsaturés 0.5 g	
Omega-6 / oméga-6 0.1 g	
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 2 g	
Carbohydrate / Glucides 35 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 25 g	25 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 70 mg	
Sodium 260 mg	11 %
Potassium 30 mg	1 %
Calcium 50 mg	4 %
Iron / Fer 0.75 mg	4 %
*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 is smooth, shiny and red colored. The cheese filling seems creamy.
Flavor	The cheese filling is slightly acidulous. It's a sweet cake. The base has a cinnamon flavor.
Texture	The cheese filling is creamy. The icing is smooth. The base is sandy and granular.

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

