

PRODUCT IDENTIFICATION

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

Product's code: 00975
UPC code: 622267009758
SCC code: 10622267009755
Description: Chocolate cake covered with a dark and milk chocolate mousse.



Unit size:		Serving size:	
Packaging :	2 units / case	Serving weight:	0.114 kg
Cut:	14 servings/ unit	Net weight:	1.6 kg / unit - 3.2 kg / case
Height:		Gross weight:	3.81 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Water, 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, Canola, palm and modified palm oil margarine (milk, soy), Sugars (sugar, glucose, icing sugar), Chocolate flavored crisp (sugars (sugar, glucose), enriched wheat flour, vegetable oil shortening (canola, palm and modified palm oil), cocoa, modified corn starch, natural flavor), 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), Canola oil, Chocolate pastille (cocoa mass, sugar, cocoa butter, soy lecithin, natural vanilla), Skim milk powder, Gelatin, Butter, Cocoa powder, Caramel color (sulphites). **Contains:** Eggs, Milk, Soy, Wheat.

May contain : Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 piece (114 g) pour 1 pointe (114 g)	
Calories 380	% Daily Value*
Fat / Lipides 27 g	36 %
Saturated / saturés 13 g	68 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 2.5 g	
Omega-6 / oméga-6 0.9 g	
Omega-3 / oméga-3 0.4 g	
Monounsaturated / Monoinsaturés 9 g	
Carbohydrate / Glucides 37 g	11 %
Fibre / Fibres 3 g	27 %
Sugars / Sucres 27 g	
Protein / Protéines 4 g	
Cholesterol / Cholestérol 65 mg	
Sodium 105 mg	5 %
Potassium 200 mg	4 %
Calcium 50 mg	4 %
Iron / Fer 3 mg	17 %
<small>*% Daily Value is based on a diet of 2000 calories per day. **% Daily Value is based on a diet of 2000 calories per day. ***% Daily Value is based on a diet of 2000 calories per day.</small>	



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 = 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 is a dark brown paste surmounted by two creams of brown color. The contour of the cake is irregular. A rosette of brown cream and a lozenge is on each tip.
Flavor	Very chocolate and sweet.
Texture	The dough is soft. The cream is smooth and unctuous. The contour is crypy.

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

