Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Choco-cheese cake
Brand: Hafner Canada

Product's code: 00993
UPC code: 622267009932
SCC code: 10622267009939
Description: Graham crackers covered with a cooked cheese mixture, caramel, chocolate cake and chocolate fondant.

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

Serving size:
Serving weight: 0.157 kg
Net weight: 2.2 kg / unit - 4.4 kg / case
Gross weight: 5.027 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Nutrition Facts
Valeur nutritive
Per 1 piece (157 g)
pour 1 pointe (157 g)

Calories 530	% Daily Value * % valeur quotidienne *
Fat / Lipides 32 g	43 %
Saturated / saturés 16 g	83 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 2.0 g	
Omega-6 / oméga-6 0.7 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / Monoinsaturés 6 g	
Carbohydrate / Glucides 58 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 40 g	40 %
Protein / Protéines 8 g	
Cholesterol / Cholestérol 130 mg	
Sodium 340 mg	15 %
Potassium 200 mg	4 %
Calcium 75 mg	6 %
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

Ingredients: Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), Sugars (sugar, glucose, icing sugar, brown sugar), Liquid whole eggs, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), 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), 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), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Canola, palm and modified palm oil margarine (milk, soy), Butter, 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), Water, Caramel filling (glucose, glucose-fructose, water, brown sugar, sugar, modified palm kernel oil (soy lecithin), modified milk ingredients, modified corn starch, corn starch, sea salt, potassium sorbate, sodium acid sulphate, propylene glycol, gellan gum, agar agar, mono- and diglycerides, caramel color, natural and artificial flavors), 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), Canola oil, White compound (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), 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), 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: **7**163
Signification of the batch number: **7** = Year
163 = 163 rd 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 sandy base is topped of cream chesese filling, a dark brown dough and brown cream. The cake is decorated of dark crown glaze and white ligneage.
Flavor	Very chocolate and very sweet. Taste of cream cheese and little bitterness. Little taste of cinnamon.
Texture	It's a cheese cake that is creamy, fondant and unctuous. The base is sandy.

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