

## PRODUCT IDENTIFICATION

**Product's name:** Vanilla Caramel Swirl Cake  
**Brand:** Hafner Canada  
**Supplier code:** 01096  
**SCC code:** 10622267010966  
**UPC code:** 622267010969  
**Description:** Vanilla cake covered with smooth icing swirled with caramel.



<b>Unit size:</b> Slab 12" x 16"	<b>Serving size:</b> N/A
<b>Packaging :</b> 2 units / case	<b>Serving weight:</b> 2.82 oz (80 g)
<b>Cut:</b> Uncut	<b>Net weight:</b> 5.291 lb (2.4 kg) / unit - 10.582 lb (4.8 kg) / case
<b>Height:</b> N/A	<b>Gross weight:</b> 12.765 lb (5.79 kg) / case

**Kosher Product:** No                      **Halal Product:** No  
**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Sugars (sugar, glucose, icing sugar), Wheat flour, Liquid egg whites, Canola oil, Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), Water, Fondant (sugar, glucose, water, hydrogenated palm kernel oil (soy lecithin), glucose-fructose, corn starch, dextrose, maltodextrin, salt, calcium carbonate, titanium dioxide, mono and diglycerides, polysorbate 60, agar agar, locust bean gum, xanthan gum, sodium benzoate, potassium sorbate, phosphoric acid, artificial flavor, brilliant blue FCF, sodium metabisulphite), Cake mix (enriched wheat flour, modified corn starch, sugar, modified milk ingredients, baking powder, corn starch, salt, mono and diglycerides, cellulose gum, natural flavor), Liquid whole eggs, Caramel filling (glucose, glucose-fructose, water, brown sugar, sugar, modified palm kernel oil, modified milk ingredients, modified corn starch, sea salt, corn starch, potassium sorbate, sodium acid sulphate, propylene glycol, gellan gum, agar agar, mono- and diglycerides, caramel color, natural & artificial flavors), Canola, palm and modified palm oil margarine (milk, soy), Emulsifier (water, sorbitan monostearate, polysorbate 60, mono- and diglycerides, acetic acid), Caramel (sugar, water), Baking powder, Natural flavor, Glycerine, Citric Acid. **Contains:** Eggs, Milk, Soy, Sulphites, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Pistachio, Walnuts.

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 1/30 of cake (80 g) pour 1/30 du gâteau (80 g)	
<b>Calories 280</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 13 g</b>	17 %
Saturated / saturés 3.5 g	19 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 6 g	
<b>Carbohydrate / Glucides 37 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 25 g	25 %
<b>Protein / Protéines 3 g</b>	
<b>Cholesterol / Cholestérol 25 mg</b>	
<b>Sodium 290 mg</b>	13 %
Potassium 50 mg	1 %
Calcium 40 mg	3 %
Iron / Fer 0.5 mg	3 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

**Contains Bioengineered Food Ingredients**



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Approved by Quality Assurance

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## PRESERVATION

Storage condition: Keep frozen  
 Frozen shelf life: 365 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 = 163<sup>rd</sup> 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 3164- Master 2 x sleeve

Length:	17 1/4" (43.8 cm)	Whse Pack Size:	40 X 48
Width:	12 7/8" (32.7 cm)	Whse Pack Qty:	80
Height:	6 1/8" (15.6 cm)	Pallet Ti:	8
Cubic:	0.79 pi3 (0.022 m3)	Pallet Hi:	10

## ORGANOLEPTIC CHARACTERISTICS

Appearance	White dough with white glaze and covered with light brown caramel.
Flavor	Vanilla and caramel
Texture	Soft and smooth

## 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

