

PRODUCT IDENTIFICATION

Product's name: Orange Citrus flavor Cake
Brand: Hafner Canada

Supplier code: 01097
SCC code: 10622267010973
UPC code: 622267010976

Description: Citrus flavoured cake covered with a smooth, cream cheese icing.



Unit size: Slab 12" x 16"
Packaging : 2 units / case
Cut: Uncut
Height: N/A

Serving size: N/A
Serving weight: 2.82 oz (80 g)
Net weight: 5.291 lb (2.4 kg) / unit - 10.582 lb (4.8 kg) / case
Gross weight: 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, Canola oil, Liquid egg whites, Water, Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), 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 di-glycerides, cellulose gum, natural flavor), Liquid whole eggs, Canola, palm and modified palm oil margarine (milk, soy), Natural orange flavor (water, propylene glycol, orange oil, dextrose, corn syrup solids, modified corn starch, vegetable oil, xanthan gum, citric acid, sodium benzoate), White confectionery (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Emulsifier (water, sorbitan monostearate, polysorbate 60, mono- and di-glycerides, acetic acid), Baking powder, Citric Acid, Glycerine, Sunset yellow FCF, Tartrazine, Sunset yellow FCF. **Contains:** Eggs, Milk, Soy, Sulphites, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Pistachio, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/30 of cake (80 g) pour 1/30 du gâteau (80 g)	
Calories 290	% Daily Value * % valeur quotidienne *
Fat / Lipides 15 g	20 %
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 0.8 g	
Monounsaturated / Monoinsaturés 7 g	
Carbohydrate / Glucides 36 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 24 g	24 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 20 mg	
Sodium 290 mg	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



545, de l'Industrie
 Beloeil (Québec)
 Canada J3G 0S5

Approved by Quality Assurance

Issued: 03-29-2025
 Supersedes: 11-25-2025

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 = 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 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	Orange dough with pale beige glaze decorated with orange and white lines.
Flavor	Orange
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

