

## PRODUCT IDENTIFICATION

**Product's name:** Sugar cream torte  
**Brand:** Hafner Canada

**Product's code:** 02533  
**UPC code:** 622267025338  
**SCC code:** 10622267025335  
**Description:** Pie crust topped with a delicious sugar cream mixture.



<b>Unit size:</b> 10" cake	<b>Serving size:</b>
<b>Packaging :</b> 2 units / case	<b>Serving weight:</b> 0.125 kg
<b>Cut:</b> 12 servings	<b>Net weight:</b> 1.5 kg / unit - 3 kg / case
<b>Height:</b>	<b>Gross weight:</b> 3.48 kg / case

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

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Sugars (brown sugar, sugar), Water, Flour (wheat), Canola, palm and modified palm oil margarine (milk, soy), Enriched white flour (wheat), Corn starch, Liquid whole eggs, Modified corn starch, Glaze (sugars (sugar, glucose, apple puree ( ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Skim milk powder, Carrageenan, Baking powder. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 1 piece (125 g) pour 1 pointe (125 g)	
<b>Calories 410</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides</b> 24 g	32 %
Saturated / saturés 13 g	68 %
+ Trans / trans 0.5 g	
Polyunsaturated / polyinsaturés 1.0 g	
Omega-6 / oméga-6 0 g	
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 2.5 g	
<b>Carbohydrate / Glucides</b> 52 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 34 g	34 %
<b>Protein / Protéines</b> 3 g	
<b>Cholesterol / Cholestérol</b> 60 mg	
<b>Sodium</b> 35 mg	2 %
Potassium 125 mg	3 %
Calcium 75 mg	6 %
Iron / Fer 1 mg	6 %
<small>*5% or less is a little, 15% or more is a lot  *5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	



## PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	120 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 0567 Tarte

Length:	11" (28 cm)	Whse Pack Size:	40" X 48"
Width:	11" (28 cm)	Whse Pack Qty:	120
Height:	5" (12.7 cm)	Pallet Ti:	12
Cubic:	0.35 pi3 (0.01 m3)	Pallet Hi:	10

## ORGANOLEPTIC CHARACTERISTICS

Appearance	The appearance of product is smooth and shiny. The dough is sanded.
Flavor	It's a sweet pie. High taste of cream and brown sugar.
Texture	The filling is creamy. The dough 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

