

PRODUCT IDENTIFICATION

Product's name: Sugar torte
Brand: Hafner Canada

Supplier code: 02560
SCC code: 10622267025601
UPC code: 622267025604
Description: Pie crust topped with a delicious sugar mixture.



Unit size: 10" cake	Serving size: N/A
Packaging : 2 units / case	Serving weight: 4.41 oz (125 g)
Cut: 12 servings	Net weight: 3.307 lb (1.5 kg) / unit - 6.614 lb (3 kg) / case
Height: N/A	Gross weight: 7.679 lb (3.483 kg) / case

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Sugars (brown sugar, sugar, glucose), Evaporated milk, Liquid whole eggs, Flour (wheat), Enriched white flour, Canola, palm and modified palm oil margarine (milk, soy), Water, Canola oil, 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, Baking powder. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Pistachio, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients

Nutrition Facts	
Valeur nutritive	
Per 1 piece (125 g) pour 1 pointe (125 g)	
Calories 400	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 10 g	13 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 0.4 g	
Omega-3 / oméga-3 0.1 g	
Monounsaturated / Monoinsaturés 4 g	
Carbohydrate / Glucides 71 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 53 g	53 %
Protein / Protéines 6 g	
Cholesterol / Cholestérol 70 mg	
Sodium 60 mg	3 %
Potassium 75 mg	2 %
Calcium 100 mg	8 %
Iron / Fer 1.5 mg	8 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	



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 = 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 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 top of the filling is shiny and caramelized. The filling is smooth.
Flavor	It's a sweet pie.
Texture	The filling is creamy. The dough is sandy et slightly pasty.

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

