

PRODUCT IDENTIFICATION

Product's name: White chocolate and Raspberries Marble poundcake
Brand: Hafner Canada

Supplier code: 04501
SCC code: 10622267045012
UPC code: 622267045015
Description: Delicious vanilla and white-chocolate cake, marbled with raspberry jam.



Unit size: Poundcake	Serving size: N/A
Packaging : 2 units / case	Serving weight: 0.082 kg
Cut: Uncut	Net weight: 1.55 kg / unit - 3.1 kg / case
Height: N/A	Gross weight: 3.349 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Sugar, Liquid whole eggs, Water, Canola oil, Raspberry filling (glucose-fructose, water, raspberries, modified corn starch, salt, gellan gum, citric acid, sodium benzoate, potassium sorbate, sodium citrate, colors (allura red, brilliant blue FCF), natural and artificial flavors), White chocolate (sugar, cocoa butter, whole milk powder, soy lecithin, natural flavor), Artificial flavor. **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients

Nutrition Facts	
Valeur nutritive	
Per 1/19 of pound cake (82 g) pour 1/19 du gâteau (82 g)	
Calories 270	% Daily Value * % valeur quotidienne *
Fat / Lipides 12 g	16 %
Saturated / saturés 2 g	11 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 2.5 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 6 g	
Carbohydrate / Glucides 39 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 24 g	24 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 50 mg	
Sodium 340 mg	15 %
Potassium 75 mg	2 %
Calcium 40 mg	3 %
Iron / Fer 1 mg	6 %
*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:	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 0508 Master quatre-quarts

Length:	15.4" (39.1 cm)	Whse Pack Size:	40" X 48"
Width:	9.1" (23.2 cm)	Whse Pack Qty:	130
Height:	4 1/4" (10.8 cm)	Pallet Ti:	13
Cubic:	0.35 pi3 (0.01 m3)	Pallet Hi:	10

ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a cake in the form of bread. The dough is golden outside. The dough is yellow-white inside with red jam.
Flavor	It's a cake with raspberry flavor and a lightly taste of white chocolate and vanilla.
Texture	The dough is soft and lightly moist.

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

