Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Chocolate marble pound cake Brand: Hafner Canada

Product's code: 04507 SCC code: UPC code:

10622267045074 622267045077

Description: Vanilla cake filled with chocolate chips and marbled with dark chocolate cake.

Unit size: Poundcake Packaging : Cut: Uncut N/A Height:

2 units / case

Serving size: Serving weight: Net weight: Gross weight:

1 tranche (1/19 du gâteau) 0.082 kg 1.55 kg / unit - 3.1 kg / case 3.333 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, Water, Liquid whole eggs, Canola oil, Dark chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, vanilla extract), Cocoa powder, Natural and artificial flavors (natural and artificial flavor, water, inverted sugar, cocoa powder, caramel color, citric acid, xanthan gum, allura red, tartrazine, brilliant blue FCF, sunset yellow, sodium benzoate, maltol, potassium sorbate), Artificial flavor, Caramel color (sulphites), ., Sodium bicarbonate. Contains: Eggs, Milk, Soy, Wheat. May contain : Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts Valeur nutritive

Per 1/19 of pound cake (82 g) n 28) ucatên ub 01/1 ruc

pour 1/19 du gateau (82 g)		
Calories 280	% Daily Value * % valeur quotidienne *	
Fat / Lipides 13 g	17 %	
Saturated / saturés 2 + Trans / trans 0.1 g	g 11 %	
Polyunsaturated / poly Omega-6 / oméga- Omega-3 / oméga- Monounsaturated / Mo	6 2 g 3 0.9 g	
Carbohydrate / Glucide	es 38 g	
Fibre / Fibres 1 g	4 %	
Sugars / Sucres 23 g	23 %	
Protein / Protéines 3 g		
Cholesterol / Cholestérol 50 mg		
Sodium 340 mg	15 %	
Potassium 100 mg	2 %	
Calcium 30 mg	2 %	
Iron / Fer 1.25 mg	7 %	
*5% or less is a little , 15% or more is a *5% ou moins c'est peu , 15% ou plus c'		





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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 6 hours in the refrigerator.

LOT NUMBER

Example of the batch number:7163Signification of the batch number:7 = Year163 = 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 C)508 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 is a cake shaped rectangular bread. The dough is marbred.	
Flavor	Delicate taste of vanilla and chocolate.	
Texture	The product is soft, aerated and 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

N/A

PHYSICAL SPECIFICATIONS

CHEMICAL SPECIFICATIONS

N/A

h¤fner

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