Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Lemon and poppyseed pound cake

Brand: Hafner Canada

Supplier code: 04509

SCC code: 10622267045098 **UPC code:** 622267045091

Description: Cake made with lemon and poppy seeds.

Unit size:PoundcakeServing size:N/APackaging:2 units / caseServing weight:0.082 kg

Cut: Uncut Net weight: 1.55 kg / unit - 3.1 kg / case

Height: N/A Gross weight: 3.333 kg / case

Kosher Product: No **Product of Canada**



% Daily Value

Issued: 11-09-2016

Supersedes: 09-21-2023

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, Poppy seeds, Lemon filling (sugars (dextrose, glucose, sugar), water, lemon peel, natural flavors, pectin, citric acid, polysorbate 60, sodium benzoate, tartrazine, phosphoric acid), Natural flavor.

Contains: Eggs, Milk, Soy, Wheat. **May contain**: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients

Nutrition Facts Valeur nutritive

Calories 270

Per 1/19 of pound cake (82 g) pour 1/19 du gâteau (82 g)

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Fat / Lipides 11 g	15 %		
Saturated / saturés 1.5 g	8 %		
+ Trans / trans 0.1 g	0 %		
Polyunsaturated / polyinsaturés 2.5 g			
Omega-6 / oméga-6 2 g			
Omega-3 / oméga-3 0.7 g			
Monounsaturated / Monoinsaturés 6 g			
Carbohydrate / Glucides 38 g			
Fibre / Fibres 0 g	0 %		
Sugars / Sucres 21 g	21 %		
Protein / Protéines 4 g			
Cholesterol / Cholestérol 60 mg			
Sodium 390 mg	17 %		
Potassium 50 mg	1 %		
Calcium 40 mg	3 %		
Iron / Fer 1.25 mg	7 %		
*5% or less is a little, 15% or more is a lot			

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PRESERVATION

Storage condition:Keep frozenFrozen shelf life:365 days frozenShelf life after thawing:5 days refrigerated

Preparation: Defrost about 6 hours in the refrigerator.

LOT NUMBER

Example of the batch number: 7163
Signification of the batch number: 7 = Year

163 = 163 rd days of the year. The product is manufactured is June 12, 2017

PALETTISATION

Case size of 0508 Master quatre-quarts

15.4" (39.1 cm) Whse Pack Size: 40" X 48" Length: 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 outside of the slice is darker than the inside. The paste is very pale yellow with black spots.	
Flavor	Taste of lemon and poppy.	
Texture	It's a soft and compact dough. The dough is also crispy because of poppy seed. The base is slightly 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

CHEMICAL SPECIFICATIONS

N/A N/A



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^{**} The batch number refers to production date of product.