Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Cranberry and apple pound cake Brand: Hafner Canada

Product's code: 04511 SCC code: 10622267045111 UPC code: 622267045114 **Description:** Cake filled with pieces of apple and whole cranberries.

Unit size: Poundcake **Packaging**: 2 units / case Cut: Uncut Height:

N/A

Serving weight: Net weight: Gross weight:

Serving size:

1 / 19 du gâteau 0.082 kg 1.55 kg / unit - 3.1 kg / case 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), Sugars (sugar, fancy molasses), Liquid whole eggs, Canola oil, Water, Cranberries, Apples (apples, ascorbic acid, salt, citric acid), ... 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)

pour 1/19 du gâteau (82 g)		
Calories 260	% Daily Value * % valeur quotidienne *	
Fat / Lipides 11 g	15 %	
Saturated / saturés 1.5 g + Trans / trans 0.1 g	8 %	
Polyunsaturated / polyinsat	urés 2.5 g	
Ómega-6 / oméga-6 2 g		
Omega-3 / oméga-3 0.7	g	
Monounsaturated / Monoin	saturés 6 g	
Carbohydrate / Glucides 37	g	
Fibre / Fibres 1 g	4 %	
Sugars / Sucres 21 g	21 %	
Protein / Protéines 3 g		
Cholesterol / Cholestérol 45 mg		
Sodium 360 mg	16 %	
Potassium 75 mg	2 %	
Calcium 40 mg	3 %	
Iron / Fer 1.25 mg	7 %	
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beauc	coup	



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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: **7**163 Signification of the batch number: 7 = Year 163 = 163 rd 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 0	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's a cake in the form of bread. The outside of the dough is golden. The inside is yellow white with apple and red cranberries.
Flavor	It's a lightly sour cake with apple, cranberry and vanilla flavors.
Texture	It's a soft and crunchy dough beacause there are some apples pieces.

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

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