

PRODUCT IDENTIFICATION

Product's name: Soft gingerbread-flavoured cake
Brand: Hafner Canada
Supplier code: 04518
SCC code: 10622267045180
UPC code: 622267045183
Description: Gingerbread-flavoured cake.



Unit size: Poundcake	Serving size: N/A
Packaging : 2 units / case	Serving weight: 0.084 kg
Cut: 19 servings	Net weight: 1.6 kg / unit - 3.2 kg / case
Height: N/A	Gross weight: 3.452 kg / case

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

INGREDIENTS / NUTRITIONN INFORMATION

Ingredients: Sugars (sugar, brown sugar), Wheat flour, Canola oil, Water, Liquid whole eggs, Whey powder, Egg substitute (soy flour, wheat gluten, corn syrup solids, propylene glycol alginate), Powdered cellulose, Corn starch modified, Spices, Baking powder, Natural flavor, Salt, Potassium sorbate, Amylase, Lipase, Amyloglucosidase, Sodium bicarbonate. **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 slice (84 g) pour 1 tranche (84 g)	
Calories 310	% Daily Value * % valeur quotidienne *
Fat / Lipides 16 g	21 %
Saturated / saturés 1.5 g	8 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 4.0 g	
Omega-6 / oméga-6 3 g	
Omega-3 / oméga-3 1 g	
Monounsaturated / Monoinsaturés 9 g	
Carbohydrate / Glucides 39 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 22 g	22 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 45 mg	
Sodium 260 mg	11 %
Potassium 125 mg	4 %
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 beaucoup	



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: 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	The cake is shaped like rectangular bread. It is golden on the outside.
Flavor	It is a sweet cake with a spicy taste.
Texture	The cake is soft and slightly pm the outside of bread.

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

