

PRODUCT IDENTIFICATION

Product's name: White chocolate and Raspberry Marble poundcake
Brand: Collection Café

Product's code: 04543
UPC code: 622267045435
SCC code: 10622267045432

Description: Delicious pastry with vanilla and white chocolate marbled with raspberry jam.

Unit size: Poundcake
Packaging : 2 units / case
Cut: 19 servings
Height: N/A

Serving size: 1 tranche
Serving weight: 0.095 kg
Net weight: 1.8 kg / unit - 3.6 kg / case
Gross weight: 4.944 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, milk ingredients, soy lecithin, natural flavor), Artificial flavor, .. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 slice (95 g) pour 1 tranche (95 g)	
Calories 230	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 13 g	17 %
Saturated / saturés 2 g	11 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.8 g	
Monounsaturated / Monoinsaturés 7 g	
Carbohydrate / Glucides 28 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 27 g	27 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 55 mg	
Sodium 35 mg	2 %
Potassium 30 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.3 mg	2 %
<small>*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	



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	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

