

PRODUCT IDENTIFICATION

Product's name: Chocolate marble poundcake
Brand: Détail
Supplier code: 06000
SCC code: 10622267060008
UPC code: 622267060001
Description: Marbled vanilla and chocolate cake.

Unit size: Individual serving 2.75"	Serving size: N/A
Packaging : 32 units / case	Serving weight: 0.085 kg
Cut: units	Net weight: 0.085 kg / unit - 2.72 kg / case
Height: N/A	Gross weight: 2.921 kg / case

Kosher Product: No **Halal 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, 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, Potassium sorbate, Caramel color (sulphites), Sodium bicarbonate, Sodium propionate, Salt.

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 (85 g) pour 1 tranche (85 g)	
Calories 280	% Daily Value * % valeur quotidienne *
Fat / Lipides 13 g	17 %
Saturated / saturés 1.5 g	8 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 2.5 g	
Omega-3 / oméga-3 0.9 g	
Monounsaturated / Monoinsaturés 7 g	
Carbohydrate / Glucides 39 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 23 g	23 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 55 mg	
Sodium 380 mg	17 %
Potassium 150 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 until offered for sale
Frozen shelf life:	365 days frozen
Shelf life after thawing:	12 days at room temperature (20°C)
Preparation:	N/A

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 is a cake shaped rectangular bread. The dough is marbled.
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

PHYSICAL SPECIFICATIONS

N/A

CHEMICAL SPECIFICATIONS

N/A

