

PRODUCT IDENTIFICATION

Product's name: CHOCOLATE MOUSSE CAKE
Brand: Top-Dessert

Supplier code: 06070
SCC code: 10882875060702
UPC code: 882875060705

Description:



Unit size: 6" round cake	Serving size: N/A
Packaging : 8 units / case	Serving weight: 2.65 oz (75 g)
Cut: Uncut	Net weight: 15.87 oz (450 g) / unit - 7.935 lb (3.6 kg) / case
Height: N/A	Gross weight: 9.423 lb (4.275 kg) / case

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Sugar, Cake mix (enriched wheat flour, modified corn starch, modified milk ingredients, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Chocolate flavored confectionery (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, naturals flavors, vanilla extract), Water, Liquid whole eggs, Canola oil, Whip topping (water, sugars (glucose-fructose, sugar), hydrogenated palm kernel oil, sodium caseinate (milk), modified cellulose, lactic esters of fatty acids, sodium stearoyl-2-lactylated, dipotassium phosphate, salt, natural flavor (milk), xanthan gum, mono and diglycerides, carotene), White chocolate (sugar, cocoa butter, whole milk powder, soy lecithin, natural flavor), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Cocoa powder, Enriched white flour (wheat), Chocolate decoration (sugar, cocoa butter, whole milk powder, soy lecithin, natural flavor, icing pastes (sugar, hydrogenated vegetable fat (coconut palm kernel), skimmed milk powder), titanium dioxide, water, gum arabic, dextrose, calcium carbonate, allura red, tartrazine, iron oxide), Corn starch, Gelatin. **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/6 of cake (75 g) pour 1/6 de gâteau (75 g)	
Calories 270	% Daily Value * % valeur quotidienne *
Fat / Lipides 18 g	24 %
Saturated / saturés 7 g	36 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 3.5 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.5 g	
Monounsaturated / Monoinsaturés 5 g	
Carbohydrate / Glucides 28 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 19 g	19 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 40 mg	
Sodium 150 mg	7 %
Potassium 125 mg	4 %
Calcium 30 mg	2 %
Iron / Fer 1.5 mg	8 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

Contains Bioengineered Food Ingredients



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Approved by Quality Assurance

Issued: 04-26-2022
 Supersedes: 09-11-2024

PRESERVATION

Storage condition: Keep frozen
 Frozen shelf life: 270 days frozen
 Shelf life after thawing: 5 days refrigerated
 Preparation: Defrost about 4 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 7070 Master 6 po cloche

Length:	16.9" (43 cm)	Whse Pack Size:	40" X 48"
Width:	8.7" (22 cm)	Whse Pack Qty:	40
Height:	13.2" (33.6 cm)	Pallet Ti:	10
Cubic:	1.12 pi3 (0.032 m3)	Pallet Hi:	4

ORGANOLEPTIC CHARACTERISTICS

Appearance	
Flavor	
Texture	

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

