Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Tiramisu Cake **Brand:** Top-Dessert

Supplier code: 06071

SCC code: 10882875060719 **UPC code:** 882875060712

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:** 9.477 lb (4.299 kg) / case

Kosher Product: No Halal Product: No

Product of Canada



Ingredients: Sugar, Whip topping (water, sugars (glucose-fructose, sugar), hydrogenated palm kernel oil, sodium caseinate (milk), modified cellulose, lactylic esters of fatty acids, sodium stearoyl-2-lactylated, dipotassium phosphate, salt, natural flavor (milk), xanthan gum, mono and diglycerides, carotene), Cake mix (enriched wheat flour, modified corn starch, modified milk ingredients, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Water, Liquid whole eggs, Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Canola oil, Mix of egg yolks (egg yolks, sugar), Mascarpone cheese (pasteurized cream, milk protein concentrate, butter, whey powder, modified starch, sugar, citric acid, sodium polyphosphate, stabilizers (carrageenan, locust bean gum, potassium chloride), salt), Enriched white flour (wheat), Corn starch, Coffee, Gelatin, Cocoa powder. Contains: Eggs, Milk, Soy, Wheat. May contain: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients

Nutrition Facts Valeur nutritive

Per 1/6 of cake (75 g) pour 1/6 de gâteau (75 g)

Fat / Lipides 13 g 17 % saturated / saturated / polyinsaturés 2.0 g
Polyunsaturated / polyinsaturés 2.0 g
Omega-6 / oméga-6 1.5 g
Omega-3 / oméga-3 0.5 g
Monounsaturated / Monoinsaturés 4 g

monoanoataratoa / monomoataroo 1 g	
Carbohydrate / Glucides 29 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 21 g	21 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 80 mg	
Sodium 160 mg	7 %
Potassium 75 mg	2 %
Calcium 30 mg	2 %
Iron / Fer 0.75 mg	4 %
*5% or less is a little. 15% or more is a lot	

'5% ou moins c'est peu, 15% ou plus c'est bea



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PRESERVATION

Storage condition:Keep frozenFrozen shelf life:270 days frozenShelf 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 = 163 rd days of the year. The product is manufactured is June 12, 2017

PALETTISATION

Case size of 7070 Master 6 po cloche

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

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

CHEMICAL SPECIFICATIONS

N/A N/A



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^{**} The batch number refers to production date of product.