

## PRODUCT IDENTIFICATION

**Product's name:** 8" DOUBLE CHOCOLATE  
**Brand:** Top-Dessert

**Supplier code:** 07080  
**SCC code:** 10882875070800  
**UPC code:** 882875070803

**Description:** Chocolate paste topped with a dark chocolate mousse and white chocolate mousse. All decorated with a mirror and a white lineage.



**Unit size:** 8" cake  
**Packaging :** 4 units / case  
**Cut:** Uncut  
**Height:** N/A

**Serving size:** N/A  
**Serving weight:** 4.27 oz (121 g)  
**Net weight:** 1.874 lb (850 g) / unit - 7.496 lb (3.4 kg) / case  
**Gross weight:** 8.872 lb (4.024 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), Water, 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), 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), White confectionery (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Corn starch, Gelatin. **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

| Nutrition Facts   |   |
|---|---|
| Valeur nutritive  |   |
| Per 1/7 of cake (121 g)<br>pour 1/7 de gâteau (121 g)   |   |
| <b>Calories 440</b>   | % Daily Value *<br>% valeur quotidienne * |
| <b>Fat / Lipides 29 g</b>   | 39 %                                      |
| Saturated / saturés 10 g  | 52 %                                      |
| + Trans / trans 0.4 g   |   |
| Polyunsaturated / polyinsaturés 6.0 g   |   |
| Omega-6 / oméga-6 2 g   |   |
| Omega-3 / oméga-3 0.9 g   |   |
| Monounsaturated / Monoinsaturés 9 g   |   |
| <b>Carbohydrate / Glucides 45 g</b>   |   |
| Fibre / Fibres 2 g  | 7 %                                       |
| Sugars / Sucres 31 g  | 31 %                                      |
| Sugar Alcohols / Polyalcools 0 g  |   |
| Starch / Amidon 1 g   |   |
| <b>Protein / Protéines 5 g</b>  |   |
| <b>Cholesterol / Cholestérol 65 mg</b>  |   |
| <b>Sodium 250 mg</b>  | 11 %                                      |
| Potassium 225 mg  | 7 %                                       |
| Calcium 50 mg   | 4 %                                       |
| <b>Iron / Fer 2.25 mg</b>   | 13 %                                      |
| *5% or less is a little, 15% or more is a lot<br>*5% ou moins c'est peu, 15% ou plus c'est beaucoup |   |

**Contains Bioengineered Food Ingredients**



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## 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 = 163<sup>rd</sup> 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 7131 Master 8" (72 caisses)

|         |                 |                 |           |
|---------|-----------------|-----------------|-----------|
| Length: | 19 5/8" (0 cm)  | Whse Pack Size: | 48" x 40" |
| Width:  | 10" (0 cm)      | Whse Pack Qty:  | 72        |
| Height: | 7 1/4" (0 cm)   | Pallet Ti:      | 8         |
| Cubic:  | 0.82 pi3 (0 m3) | Pallet Hi:      | 9         |

## ORGANOLEPTIC CHARACTERISTICS

|            |                            |
|------------|----------------------------|
| Appearance | Dark brown and cream white |
| Flavor     | Chocolate, sweet           |
| Texture    | Soft                       |

## 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

