

## PRODUCT IDENTIFICATION

**Product's name:** Dulce De Leche mousse cake  
**Brand:** Top-Dessert

**Supplier code:** 07085  
**SCC code:** 10882875070855  
**UPC code:** 882875070858

**Description:** Chocolate pasta topped with a dark chocolate mousse and salted caramel mousse. All decorated with a caramel mirror and a black lineage.



<b>Unit size:</b> 8" cake	<b>Serving size:</b> N/A
<b>Packaging :</b> 4 units / case	<b>Serving weight:</b> 4.27 oz (121 g)
<b>Cut:</b> Uncut	<b>Net weight:</b> 1.874 lb (850 g) / unit - 7.496 lb (3.4 kg) / case
<b>Height:</b> N/A	<b>Gross weight:</b> 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), Sugars (sugar, glucose), 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, Canola oil, Caramel (milk, cane sugar, glucose, vanilla, sodium bicarbonate), Dark chocolate (unsweetened chocolate, sugar, cocoa butter, soy lecithin, vanilla extract), Mix of egg yolks (egg yolks, sugar), Cocoa powder, Milk chocolate (sugar, whole milk powder, cocoa butter, unsweetened chocolate, soy lecithin, natural extract), Dark chocolate (cocoa mass, sugar, cocoa butter, soy lecithin, natural flavor), Enriched white flour (wheat), Chocolate flavored confectionery (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, natural flavors, vanilla extract), Cocoa butter, Gelatin, Corn starch, Skim milk powder, Natural flavor, Fleur de sel. **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) pour 1/7 de gâteau (121 g)	
<b>Calories 410</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 25 g</b>	33 %
Saturated / saturés 9 g	47 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 3.5 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.8 g	
Monounsaturated / Monoinsaturés 7 g	
<b>Carbohydrate / Glucides 44 g</b>	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 30 g	30 %
<b>Protein / Protéines 6 g</b>	
<b>Cholesterol / Cholestérol 100 mg</b>	
<b>Sodium 240 mg</b>	10 %
Potassium 200 mg	6 %
Calcium 75 mg	6 %
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

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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	Caramel moss
Flavor	Caramel, 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

