

PRODUCT IDENTIFICATION

Product's name: SOC-080 Chocolate round tartlets 80 mm (3 in)

Brand: Hafner Canada

Product's code: 22080

SCC code: 10622267220808

Description: 3" Round Chocolate Pie Shell.



Unit size: 75mm (3") Tartlet

Packaging : 60 units / case

Cut: units

Height: N/A

Serving size: 80 mm

Serving weight: 0.032 kg

Net weight: 0.032 kg / unit - 1.92 kg / case

Gross weight: 2.477 kg / case

Kosher Product: No

Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients : Flour (wheat), Sugars (sugar, icing sugar), Vegetable oil shortening (modified palm oils, canola oil), Cocoa powder, Water, Butter, Liquid whole eggs, Salt, Whey powder. **Contains:** Eggs, Milk, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (32 g) pour 1 unité (32 g)	
Calories 100	% Daily Value * % valeur quotidienne *
Fat / Lipides 8 g	11 %
Saturated / saturés 3 g	16 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 0.9 g	
Omega-6 / oméga-6 0.7 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / Monoinsaturés 3 g	
Carbohydrate / Glucides 8 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 7 g	7 %
Protein / Protéines 0.5 g	
Cholesterol / Cholestérol 5 mg	
Sodium 75 mg	3 %
Potassium 75 mg	2 %
Calcium 0 mg	0 %
Iron / Fer 0.2 mg	1 %
*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:	Store in dry and cool place (60-76°F).
Frozen shelf life:	6 months room temperature
Shelf life after thawing:	N/A
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 3017 Boîte Export

Length:	15 3/8" (0 cm)	Whse Pack Size:	40" X 48"
Width:	11 1/2" (0 cm)	Whse Pack Qty:	100
Height:	4 1/8" (0 cm)	Pallet Ti:	10
Cubic:	0.42 pi3 (0 m3)	Pallet Hi:	10

ORGANOLEPTIC CHARACTERISTICS

Appearance	Brown
Flavor	Sweet, chocolate
Texture	Hard and crunchy

MICROBIOLOGICAL SPECIFICATIONS

Microbiological organism	Count
Escherichia coli (E. coli)	10 UFC/g
E. coli producteurs de shigatoxines	Not detected/25g
Salmonella spp.	Not detected/25g

PHYSICAL SPECIFICATIONS

N/A

CHEMICAL SPECIFICATIONS

N/A

