Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: SC-206 Chocolate round tarts 152 mm (6 in)

Brand: Hafner Canada

Product's code: 22206

UPC code: 622267222065 **SCC code:** 10622267222062

Description: 6" Round Chocolate Pie Shell.

Unit size:Serving size:152 mmPackaging:18 units / caseServing weight:0.038 kg

Cut: units Net weight: 0.15 kg / unit - 2.7 kg / case

Height: N/A Gross weight: 3.506 kg / case

Kosher Product: No **Product of Canada**

INGREDIENTS / NUTRITIONNAL INFORMATION

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

Nutrition Facts Valeur nutritive

Per 1/4 tart (38 g) pour 1/4 tarte (38 g)

	% Daily Value * r quotidienne *
Fat / Lipides 9 g	12 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g Polyunsaturated / polyinsaturés 1 Omega-6 / oméga-6 0.8 g	.0 g
Omega-3 / omega-3 0.3 g	
Monounsaturated / Monoinsaturé	s 3 g
Carbohydrate / Glucides 19 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 8 g	8 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 5 mg	
Sodium 10 mg	0 %
Potassium 75 mg	2 %
Calcium 10 mg	1 %
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 beaucoup

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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 = 163 rd days of the year. The product is manufactured is June 12, 2017

PALETTISATION

Case size of 3015 Boîte à tartelettes S-209

19 1/8" (48.6 cm) Whse Pack Size: 40" X 48" Length: Width: 10" (25.4 cm) Whse Pack Qty: 72 6 1/2" (16.5 cm) Pallet Ti: 8 Height: **Cubic:** 0.72 pi3 (0.02 m3) Pallet Hi: 9

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

CHEMICAL SPECIFICATIONS

N/A N/A



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