

PRODUCT IDENTIFICATION

Product's name: SC-208 Chocolate round tarts 200mm (8 in)
Brand: Hafner Canada

Product's code: 22208
UPC code: 622267222089
SCC code: 10622267222086
Description: 8" Round Chocolate Pie Shell.

Unit size:
Packaging : 12 units / case
Cut: units
Height: N/A

Serving size: 200 mm
Serving weight: 0.037 kg
Net weight: 0.22 kg / unit - 2.64 kg / case
Gross weight: 3.43 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 1/6 tart (37 g) pour 1/6 tarte (37 g)	
Calories 110	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 8 g	11 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 1.0 g	
Omega-6 / oméga-6 0.8 g	
Omega-3 / oméga-3 0.3 g	
Monounsaturated / Monoinsaturés 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 %
<small>*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	



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 3015 Boîte à tartelettes S-209

Length:	19 1/8" (48.6 cm)	Whse Pack Size:	40" X 48"
Width:	10" (25.4 cm)	Whse Pack Qty:	72
Height:	6 1/2" (16.5 cm)	Pallet Ti:	8
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

N/A

CHEMICAL SPECIFICATIONS

N/A

