

PRODUCT IDENTIFICATION

Product's name: SC-209 Chocolate round tarts 228 mm (9 in)

Brand: Hafner Canada

Product's code: 22209

SCC code: 10622267222093

Description: 9" Round Chocolate Pie Shell.

Unit size: 228mm (9") Tartlet

Packaging : 12 units / case

Cut: units

Height: N/A

Serving size: 228 mm

Serving weight: 0.038 kg

Net weight: 0.3 kg / unit - 3.6 kg / case

Gross weight: 4.283 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 1/8 tart (38 g) pour 1/8 tarte (38 g)	
Calories 110	% Daily Value * % valeur quotidienne *
Fat / Lipides 9 g	12 %
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 3.5 g	
Carbohydrate / Glucides 10 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 9 g	9 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 5 mg	
Sodium 85 mg	4 %
Potassium 75 mg	2 %
Calcium 0 mg	0 %
Iron / Fer 0.3 mg	2 %
*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 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

