Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Napoleon

Brand: Top-Dessert

Supplier code: 50114

SCC code: 10882875501144 **UPC code:** 882875501147

Description:

Unit size:Individual serving 2.75"Serving size:7.8 x 4.1cmPackaging:2 units / caseServing weight:4.09 oz (116 g)

Cut: Serving weight: 4.09 62 (116 g)

Net weight: 8.951 lb (4.06 kg) / unit - 17.902 lb (8.12 kg) / case

Height: 55mm **Gross weight:** 19.674 lb (8.924 kg) / case

Kosher Product: No Halal Product: No

Product of Canada



Ingredients: Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Laminated dough (unbleached enriched wheat flour, margarine of canola, palm oil and modified palm oil (soy), water, salt, L-Cysteine hydrochloride, xylanase), Water, Sugars (sugar, icing sugar, glucose), Fondant (sugars (sugar, glucose), water), Canola, palm and modified palm oil margarine (milk, soy), Glaze (sugars (sugar, glucose, apple puree (ascorbic acid)), water, pectin, canola oil, mono and diglycerides, citric acid, sodium benzoate, dicalcium phosphate, sodium citrate), Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Artificial flavor, Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Gelatin, Butter, Canola oil, Xanthan gum, Tartrazine, Sunset yellow FCF, Citrus fiber (citrus fiber, guar gum), Carrageenan. Contains: Milk, Soy, Wheat. May contain: Almonds, Eggs, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients

Nutrition Facts Valeur nutritive

Per For 1 serving (116 g) pour Pour 1 portion (116 g)

Calories 330

**Rat / Lipides 23 g

Saturated / saturés 12 g

+ Trans / trans 0.5 g

Polyunsaturated / polyinsaturés 1.5 g

Omega-6 / oméga-6 0.2 g

Omega-3 / oméga-3 0.1 g

Monounsaturated / Monoinsaturés 6 g

Carbohydrate / Glucides 37 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 22 g	22 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 40 mg	
Sodium 160 mg	7 %
Potassium 20 mg	1 %
Calcium 20 mg	2 %
Iron / Fer 1 mg	6 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	



Issued: 04-20-2022 Supersedes: 10-21-2024

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PRESERVATION

Storage condition:Keep frozenFrozen shelf life:180 days frozenShelf 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 rd days of the year. The product is manufactured is June 12, 2017

PALETTISATION

Case size of 0502 Master écono (56)

16 3/4" (42.9 cm) Whse Pack Size: 40" X 48" Length: Width: 13 1/16" (33.2 cm) Whse Pack Qty: 56 7 1/8" (18.1 cm) Pallet Ti: 8 Height: **Cubic:** Pallet Hi: 7 0.9 pi3 (0.026 m3)

ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a cake storey covered of white and shiny glaze with a dark brow lineage of type napoleon.
Flavor	It's a sweet and vanilla dessert
Texture	The creams are creamy. The puff pastry is friable and slightly moist on the base.

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

CHEMICAL SPECIFICATIONS

N/A N/A



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