

## PRODUCT IDENTIFICATION

**Product's name:** Cake Sandwich Red Velvet & Cream Cheese  
**Brand:** Top-Dessert

**Supplier code:** 57451  
**SCC code:** 10882875574513

**Description:** Sandwich made of red velvet cake dough topped with cream cheese icing.



|                    |               |                        |   |
|--------------------|---------------|------------------------|---|
| <b>Unit size:</b>  | 48 servings   | <b>Serving size:</b>   | 75 x 75 x 100 mm                                    |
| <b>Packaging :</b> | 1 unit / case | <b>Serving weight:</b> | 0.97 oz (28 g)                                      |
| <b>Cut:</b>        |               | <b>Net weight:</b>     | 2.91 lb (1.32 kg) / unit - 2.91 lb (1.32 kg) / case |
| <b>Height:</b>     | 32 mm         | <b>Gross weight:</b>   | 3.477 lb (1.577 kg) / case                          |

**Kosher Product:** No                      **Halal Product:** No  
**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Sugars (sugar, icing sugar, glucose, liquid invert sugar), Liquid whole eggs, Wheat flour, Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum), Water, Butter, Vegetable oil shortening (modified palm oils, canola oil), Canola oil, Allura red, Cocoa powder, Emulsifier (water, sorbitan monostearate, polysorbate 60, mono- and di-glycerides, acetic acid), Salt, Glycerine, Baking powder, Artificial flavor, Skim milk powder, Sodium bicarbonate, Natural flavor, Wheat starch. **Contains:** Eggs, Milk, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts.

**Contains Bioengineered Food Ingredients**

| <b>Nutrition Facts</b>  |   |
|---|---|
| <b>Valeur nutritive</b>   |   |
| Per 3 units (83 g)<br>pour 3 unités (83 g)  |   |
| <b>Calories 280</b>   | % Daily Value *<br>% valeur quotidienne * |
| <b>Fat / Lipides</b> 13 g   | 17 %                                      |
| Saturated / saturés 6 g   | 32 %                                      |
| + Trans / trans 0.3 g   |   |
| Polyunsaturated / polyinsaturés 1.5 g   |   |
| Omega-6 / oméga-6 1 g   |   |
| Omega-3 / oméga-3 0.3 g   |   |
| Monounsaturated / Monoinsaturés 4 g   |   |
| <b>Carbohydrate / Glucides</b> 38 g   |   |
| Fibre / Fibres 1 g  | 4 %                                       |
| Sugars / Sucres 25 g  | 25 %                                      |
| <b>Protein / Protéines</b> 3 g  |   |
| <b>Cholesterol / Cholestérol</b> 70 mg  |   |
| <b>Sodium</b> 270 mg  | 12 %                                      |
| Potassium 50 mg   | 1 %                                       |
| Calcium 40 mg   | 3 %                                       |
| Iron / Fer 1 mg   | 6 %                                       |
| *5% or less is a little, 15% or more is a lot<br>*5% ou moins c'est peu, 15% ou plus c'est beaucoup |   |



## PRESERVATION

|                           |  |
|---------------------------|--|
| Storage condition:        | Keep frozen                                |
| Frozen shelf life:        | 365 days frozen                            |
| Shelf life after thawing: | 10 days refrigerated                       |
| Preparation:              | Defrost about 6 hours in the refrigerator. |

## LOT NUMBER

Example of the batch number: 7163

Signification of the batch number: 7 = Year

163 = 163<sup>rd</sup> 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 0894 Boite econo STRG 112cs

|         |                     |                 |         |
|---------|---------------------|-----------------|---------|
| Length: | 16 1/8" (41 cm)     | Whse Pack Size: | 40"X48" |
| Width:  | 12 5/8" (32.1 cm)   | Whse Pack Qty:  | 112     |
| Height: | 3 1/2" (8.9 cm)     | Pallet Ti:      | 8       |
| Cubic:  | 0.41 pi3 (0.012 m3) | Pallet Hi:      | 14      |

## ORGANOLEPTIC CHARACTERISTICS

|            |                             |
|------------|-----------------------------|
| Appearance | Red cake dough, cream icing |
| Flavor     | Chocolate, sweet            |
| Texture    | Soft                        |

## 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

N/A

## CHEMICAL SPECIFICATIONS

N/A

