

## PRODUCT IDENTIFICATION

**Product's name:** Maple Rocky road cake  
**Brand:** Top-Dessert

**Supplier code:** 57510  
**SCC code:** 10882875575107  
**UPC code:** 882875575100

**Description:** Layers of maple cake and mousseline decorated with caramel and clusters of maple sugar.



**Unit size:** Slab 12" x 16"  
**Packaging :** 8 units / case  
**Cut:** units  
**Height:** 70 mm

**Serving size:** 3.85" x 7.55"  
**Serving weight:** 3.95 oz (112 g)  
**Net weight:** 1.488 lb (675 g) / unit - 11.905 lb (5.4 kg) / case  
**Gross weight:** 15.029 lb (6.817 kg) / case

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

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Water, Sugars (sugar, glucose, maple sugar), Liquid whole eggs, Cake mix ( enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Canola, palm and modified palm oil margarine (milk, soy), Canola oil, Caramel filling (glucose, glucose-fructose, water, brown sugar, sugar, modified palm kernel oil, modified milk ingredients, modified corn starch, sea salt, corn starch, potassium sorbate, sodium acid sulphate, propylene glycol, gellan gum, agar agar, mono- and diglycerides, caramel color, natural & artificial flavors), Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), Butter, Natural and artificial flavors (natural and artificial flavors, water, propylene glycol, caramel color, glucose, glycerine, sulphites), Baking powder, Natural and artificial flavors (caramel color (sulphites), water, artificial and natural flavor, propylene glycol, ethyl alcohol, glucose-fructose, sodium benzoate), Xanthan gum, Citrus fiber (citrus fiber, guar gum), Tartrazine, Sunset yellow FCF, Carrageenan.

**Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1/6 of piece (112 g) pour 1/6 de morceau (112 g)	
<b>Calories 320</b>	% Daily Value*
<b>Fat / Lipides 19 g</b>	25 %
Saturated / saturés 5 g	10 %
+ Trans / trans 0.2 g	0.4 %
Polyunsaturated / polyinsaturés 4.0 g	8 %
Omega-6 / oméga-6 2 g	4 %
Omega-3 / oméga-3 0.7 g	1.4 %
Monounsaturated / Monoinsaturés 9 g	18 %
<b>Carbohydrate / Glucides 34 g</b>	0 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 28 g	28 %
<b>Protein / Protéines 2 g</b>	4 %
<b>Cholesterol / Cholestérol 55 mg</b>	11 %
<b>Sodium 80 mg</b>	3 %
Potassium 30 mg	1 %
Calcium 20 mg	2 %
Iron / Fer 0.3 mg	2 %

\*% Daily Value is based on a diet of 2000 calories per day.  
 \*% la valeur quotidienne est basée sur un régime alimentaire de 2000 calories par jour.

**Contains Bioengineered Food Ingredients**



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Approved by Quality Assurance

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## PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	270 days frozen
Shelf 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<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 1472 Caisse Dome - Top Dessert

Length:	23 1/2" (59.7 cm)	Whse Pack Size:	40" X 48"
Width:	9 3/4" (24.8 cm)	Whse Pack Qty:	30
Height:	12" (30.5 cm)	Pallet Ti:	6
Cubic:	1.59 pi3 (0.045 m3)	Pallet Hi:	5

## ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a cake storey covered by cubes of dough put randomly and of lineage with the diagonal of color orange.
Flavor	It's a sweet dessert with maple and caramel flavors.
Texture	The dough is soft. The cream is creamy and the granules are crunchy.

## 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

