Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Strawberry and Vanilla Valentine Bar Cake
Brand: Top-Dessert

Supplier code: 57600
SCC code: 10882875576005
UPC code: 882875576008
Description: Three vanilla cake layered with whipped strawberry cream topped with pieces of strawberries, whipped vanilla cream and vanilla butter cream.

Unit size: Slab 12" x 16"
Packaging : 8 units / case
Cut: 6 servings
Height: N/A

Serving size: N/A
Serving weight: 2.96 oz (84 g)
Net weight: 1.102 lb (500 g) / unit - 8.818 lb (4 kg) / case
Gross weight: 11.568 lb (5.247 kg) / case

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Sugars (sugar, icing sugar, liquid invert sugar, strawberry puree (strawberries, water, sugar), glucose), Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Liquid whole eggs, Canola oil, Canola, palm and modified palm oil margarine (milk, soy), Water, Strawberries, Butter, Sugar decorations (sugars (sugar, apple juice concentrate, carrot juice concentrate), cornstarch, non-hydrogenated palm oil, tapioca starch, glaze pray, artificial flavor, xanthan gum, paprika oleoresin, erythrosine, allura red), Natural and artificial flavors (liquid sugar, propylene glycol, water, ethyl alcohol, artificial and natural flavorings, allura red), Baking powder, Modified corn starch, Artificial flavor, Carrageenan, Citrus fiber (citrus fiber, guar gum). **Contains:** Eggs, Milk, Soy, Wheat. **May contain**: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts
Valeur nutritive
Per 1/6 of cake (84 g)
pour 1/6 de gâteau (84 g)

Calories 310	% Daily Value * / % valeur quotidienne *
Fat / Lipides 21 g	28 %
Saturated / saturés 8 g + Trans / trans 0.4 g	42 %
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 9 g	
Carbohydrate / Glucides 28 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 20 g	20 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 65 mg	
Sodium 180 mg	8 %
Potassium 40 mg	1 %
Calcium 40 mg	3 %
Iron / Fer 0.5 mg	3 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

Contains Bioengineered Food Ingredients

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: **7**163
Signification of the batch number: **7** = Year
163 = 163 rd 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 1512 Master cloche 6po

Length: 18 1/4" (46 cm)
Width: 16" (40.5 cm)
Height: 9" (23.5 cm)
Cubic: 1.52 pi3 (0.044 m3)

Whse Pack Size: 40" X 48"
Whse Pack Qty: 48
Pallet Ti: 6
Pallet Hi: 8

ORGANOLEPTIC CHARACTERISTICS

Appearance	It's a cake stacked composed of cream color doughs interspersed of pink
Flavor	It's a sweet cake to taste of vanilla and strawberry.
Texture	The dough is soft and creams are lights.

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