

PRODUCT IDENTIFICATION

Product's name: Boston Bar Cake
Brand: Top-Dessert

Supplier code: 57606
SCC code: 10882875576067
UPC code: 882875576060

Description:



Unit size: Slab 12" x 16"
Packaging : 8 units / case
Cut: units
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: 11.903 lb (5.399 kg) / case

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Water, Sugar, Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), 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, Chocolate flavored confectionery (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, naturals flavors, vanilla extract), Canola oil, Pastry cream powder (modified corn starch, corn starch, salt, dioxide titanium, sugars (glucose solids), artificial flavor, tartrazine, sun yellow FCF), White confectionery (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Artificial flavor, Gelatin, Butter, Baking powder, 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 cake (84 g) pour 1/6 de gâteau (84 g)	
Calories 260	% Daily Value * % valeur quotidienne *
Fat / Lipides 15 g	20 %
Saturated / saturés 4.5 g	24 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 3.5 g	
Omega-6 / oméga-6 1.5 g	
Omega-3 / oméga-3 0.5 g	
Monounsaturated / Monoinsaturés 4.5 g	
Carbohydrate / Glucides 29 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 20 g	20 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 45 mg	
Sodium 180 mg	8 %
Potassium 75 mg	2 %
Calcium 40 mg	3 %
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	

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 = 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 1512 Master cloche 6po

Length:	18 1/4" (46 cm)	Whse Pack Size:	40" X 48"
Width:	16" (40.5 cm)	Whse Pack Qty:	48
Height:	9" (23.5 cm)	Pallet Ti:	6
Cubic:	1.52 pi3 (0.044 m3)	Pallet Hi:	8

ORGANOLEPTIC CHARACTERISTICS

Appearance	Three floors of pasta and white cream, decorated with a chocolate layer and a white lineage type Millefeuille
Flavor	Vanilla, sweet, a little chocolate
Texture	Soft, the cream is creamy.

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

