

PRODUCT IDENTIFICATION

Product's name: Chocolate Velvet Bar cake
Brand: Top-Dessert

Supplier code: 57608
SCC code: 10882875576081
UPC code: 882875576084

Description: Three chocolate cake, topped with whipped vanilla cream, whipped chocolate cream and vanilla butter cream. Decorated with chocolate and white strip.



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

Serving size:
Serving weight: 3.53 oz (100 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: Sugars (sugar, icing sugar, liquid invert sugar, glucose), 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, Canola oil, Water, 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, palm and modified palm oil margarine (milk, soy), Cocoa powder, White confectionery (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Butter, Natural and artificial flavors (natural and artificial flavor, water, inverted sugar, cocoa powder, caramel color, citric acid, xanthan gum, allura red, tartrazine, brilliant blue FCF, sunset yellow FCF, sodium benzoate, maltol, potassium sorbate), Baking powder, Modified corn starch, Artificial flavor, Caramel color (sulphites), 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 1/5 of cake (100 g) pour 1/5 de gâteau (100 g)	
Calories 390	% Daily Value * % valeur quotidienne *
Fat / Lipides 26 g	35 %
Saturated / saturés 9 g	47 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 5.0 g	
Omega-6 / oméga-6 2 g	
Omega-3 / oméga-3 0.7 g	
Monounsaturated / Monoinsaturés 8 g	
Carbohydrate / Glucides 38 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 28 g	28 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 60 mg	
Sodium 200 mg	9 %
Potassium 150 mg	4 %
Calcium 50 mg	4 %
Iron / Fer 1.25 mg	7 %
*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



Hafner Canada
 450 2e Avenue
 Portneuf, QC, G0A 2Y0

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	It's a cake stacked composed of dark brown doughs interspersed of brown - white creams covered by dark brown matt frosting and white lineage.
Flavor	It's a sweet cake to taste of chocolate and a lightly vanilla flavor.
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

