

PRODUCT IDENTIFICATION

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

Supplier code: 57609
SCC code: 10882875576098
UPC code: 882875576091

Description:



Unit size: Slab 12" x 16"
Packaging : 8 units / case
Cut: Uncut
Height: NA

Serving size: 5.8"x3.8"
Serving weight: 2.93 oz (83 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: Water, Sugars (sugar, maple 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, 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), Canola, palm and modified palm oil margarine (milk, soy), Canola oil, 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 cake (83 g) pour 1/6 de gâteau (83 g) | |
| Calories 270 | % Daily Value* |
| Fat / Lipides 15 g | 20 % |
| Saturated / saturés 3.5 g | 18 % |
| + Trans / trans 0.1 g | |
| Polyunsaturated / polyinsaturés 3.0 g | |
| Omega-3 / oméga-3 1.5 g | |
| Omega-6 / oméga-6 0.6 g | |
| Monounsaturated / Monoinsaturés 7 g | |
| Carbohydrate / Glucides 33 g | 0 % |
| Fibre / Fibres 0 g | |
| Sugars / Sucres 22 g | 22 % |
| Protein / Protéines 2 g | |
| Cholesterol / Cholestérol 40 mg | |
| Sodium 210 mg | 9 % |
| Potassium 40 mg | 1 % |
| Calcium 30 mg | 2 % |
| Iron / Fer 0.5 mg | 3 % |

*% Daily Value is based on a diet of 2000 calories per day. **% Daily Value is based on a diet of 2000 calories per day. ***% Daily Value is based on a diet of 2000 calories per day.

Contains Bioengineered Food Ingredients



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

Approved by Quality Assurance

Issued: 09-11-2023
 Supersedes: 11-15-2023

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 storey covered by cubes of dough put randomly and of lineage with the diagonal of caramel color. |
| 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

