

PRODUCT IDENTIFICATION

Product's name: White chocolate & coconut profiteroles
Brand: Hafner Canada

Supplier code: 70050
SCC code: 10622267700508

Description: Profiteroles filled with coconut cream and coated off white chocolate.



Unit size:	Individual serving	Serving size:	N/A
Packaging :	36 units / case	Serving weight:	0.020 kg
Cut:	Dessert bites	Net weight:	0.02 kg / unit - 0.72 kg / case
Height:	N/A	Gross weight:	1.011 kg / case

Kosher Product: No
Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Custard filling (water, sugars (glucose-fructose, sugar), modified cornstarch, palm oil and modified palm oil shortening, salt, titanium dioxide, sorbic acid, agar, sodium benzoate, artificial flavor, tartrazine, citric acid, caramel color, sunset yellow FCF), White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Liquid whole eggs, Water, Cream filling (water, sugars (glucose-fructose, sugar), hydrogenated palm kernel oil, sugar, sodium caseinate (milk), modified cellulose, lactic esters of fatty acids, sodium stearoyl-2-lactylated, dipotassium phosphate, salt, natural flavor (milk), xanthan gum, mono and diglycerides, carotene), Flour (wheat), Canola, palm and modified palm oil margarine (milk, soy), Sweetened coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulphite), Enriched white flour (wheat), Coconut oil, Cocoa butter, Artificial flavor, Baking powder, Salt, Sodium bicarbonate, Sugar. **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 4 units (80 g) pour 4 unités (80 g)	
Calories 200	% Daily Value * % valeur quotidienne *
Fat / Lipides 13 g	17 %
Saturated / saturés 8 g	41 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 0.7 g	
Omega-6 / oméga-6 0.2 g	
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 3 g	
Carbohydrate / Glucides 22 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 35 mg	
Sodium 100 mg	4 %
Potassium 75 mg	2 %
Calcium 30 mg	2 %
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



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Approved by Quality Assurance

Issued: 05-10-2023
 Supersedes: 11-10-2023

PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	365 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 6699 Master mignardise

Length:	13 1/8" (33.3 cm)	Whse Pack Size:	40 x 48
Width:	11 5/8" (29.5 cm)	Whse Pack Qty:	216
Height:	2 3/8" (6 cm)	Pallet Ti:	12
Cubic:	0.21 pi3 (0.006 m3)	Pallet Hi:	18

ORGANOLEPTIC CHARACTERISTICS

Appearance	
Flavor	
Texture	

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

