# **Technical Data Sheet**

#### 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 servingServing size:N/APackaging:36 units / caseServing 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: 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, lactylic 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.

**Contains Bioengineered Food Ingredients** 

# Nutrition Facts Valeur nutritive

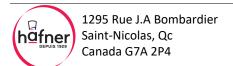
Per 4 units (80 g) pour 4 unités (80 g)

Fat / Lipides 13 g 17 %
Saturated / saturés 8 g 41 %
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		

Issued: 05-10-2023

Supersedes: 11-10-2023



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### **PRESERVATION**

Storage condition:Keep frozenFrozen shelf life:365 days frozenShelf 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 = 163 rd days of the year. The product is manufactured is June 12, 2017

#### **PALETTISATION**

Case size of 6699 Master mignardise

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

# **ORGANOLEPTIC CHARACTERISTICS**

Appearance	
Flavor	
Texture	

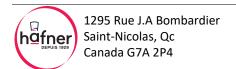
#### MICROBIOLOGICAL SPECIFICATIONS

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

## **CHEMICAL SPECIFICATIONS**

N/A N/A



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<sup>\*\*</sup> The batch number refers to production date of product.