

PRODUCT IDENTIFICATION

Product's name: Chocolate & hazelnut profiteroles
Brand: Hafner Canada

Product's code: 70051
UPC code: 622267700518
SCC code: 10622267700515
Description: Profiterole garnished with a praline mousse and chocolate coating.



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:	1.005 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), 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), White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Hazelnut praline (hazelnuts, sugar, soy lecithin, natural vanilla flavor), Liquid whole eggs, Water, Brown icing paste (plant fat (fully hydrogenated plant fat (palm kernel, copra) (palm kernel), sugar, skimmed cocoa powder, whey powder (milk), soy lecithin, polyglycerol polyricinoleate, flavors), Crushed cookies (wheat flour, sugar, butterfat, lactose, milk protein concentrate, salt, barley malt extract, sodium bicarbonate), Flour (wheat), Canola, palm and modified palm oil margarine (milk, soy), Enriched white flour (wheat), Cocoa butter, Coconut oil, Baking powder, Salt, Sodium bicarbonate, Sugar. **Contains:** Eggs, Hazelnuts, Milk, Soy, Wheat. **May contain:** Almonds, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 4 units (80 g) pour 4 unités (80 g)	
Calories 230	% Daily Value * % valeur quotidienne *
Fat / Lipides 14 g	19 %
Saturated / saturés 9 g	46 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 0.5 g	
Omega-6 / oméga-6 0.2 g	
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 2 g	
Carbohydrate / Glucides 27 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 20 g	20 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 25 mg	
Sodium 105 mg	5 %
Potassium 40 mg	1 %
Calcium 30 mg	2 %
Iron / Fer 0.75 mg	4 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	



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

