

## PRODUCT IDENTIFICATION

**Product's name:** Chocolate & coffee profiteroles  
**Brand:** Hafner Canada

**Product's code:** 70052  
**UPC code:** 622267700525  
**SCC code:** 10622267700522  
**Description:** Profiterole garnished with coffee mousse and chocolate coating.



<b>Unit size:</b>	Individual serving	<b>Serving size:</b>	N/A
<b>Packaging :</b>	36 units / case	<b>Serving weight:</b>	0.020 kg
<b>Cut:</b>	Dessert bites	<b>Net weight:</b>	0.02 kg / unit - 0.72 kg / case
<b>Height:</b>	N/A	<b>Gross weight:</b>	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), 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), 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), Water, Liquid whole eggs, Chocolate flakes (sugar, unsweetened chocolate, cocoa butter, whole milk powder, milkfat, natural vanilla flavor), Flour (wheat), Canola, palm and modified palm oil margarine (milk, soy), Coconut oil, Enriched white flour (wheat), Coffee, 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)	
<b>Calories 200</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 14 g</b>	19 %
Saturated / saturés 11 g	56 %
+ Trans / trans 0.1 g	
Polyunsaturated / polyinsaturés 0.5 g	
Omega-6 / oméga-6 0.1 g	
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 1.5 g	
<b>Carbohydrate / Glucides 23 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 16 g	16 %
<b>Protein / Protéines 2 g</b>	
<b>Cholesterol / Cholestérol 25 mg</b>	
<b>Sodium 95 mg</b>	4 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 2.25 mg	13 %
*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 = 163<sup>rd</sup> 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

