

## PRODUCT IDENTIFICATION

**Product's name:** Chocolate and caramel cake dome  
**Brand:** Hafner Canada

**Product's code:** 71917  
**UPC code:** 624688719179  
**SCC code:** 00624688719179

**Description:** A creamy chocolate mousse with a caramel center, on a chocolate sponge cake, all coated with chocolate.



**Unit size:** Individual serving  
**Packaging :** 36 units / case  
**Cut:** units  
**Height:** N/A

**Serving size:** N/A  
**Serving weight:** 0.100 kg  
**Net weight:** 0.1 kg / unit - 3.6 kg / case  
**Gross weight:** 4.298 kg / case

**Kosher Product:** No  
**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Caramel (sugars (sugar, corn syrup), milk ingredients, water, canola oil, sodium alginate, salt, microcrystalline cellulose, carboxymethyl cellulose, mono-glycerides, sodium hexametaphosphate, potassium sorbate, soy lecithin, sodium bicarbonate), 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), Liquid whole eggs, Dark chocolate (unsweetened chocolate, sugar, cocoa butter, soy lecithin, vanilla extract), Sugar, Cake mix (enriched wheat flour, sugar, corn starch, modified corn starch, baking powder, propylene glycol esters of fatty acids, mono and diglycerides of fatty acids, sodium stearoyl lactylate, canola oil, artificial flavor), Mix of egg yolks (egg yolks, sugar), Liquid egg whites, Coconut oil, Cocoa powder, Skim milk powder, Gelatin, Sodium bicarbonate. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (100 g) pour 1 unité (100 g)	
<b>Calories 310</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 18 g</b>	24 %
Saturated / saturés 12 g	62 %
+ Trans / trans 0.3 g	
Polyunsaturated / polyinsaturés 0.3 g	
Omega-6 / oméga-6 0.1 g	
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 1.5 g	
<b>Carbohydrate / Glucides 37 g</b>	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 26 g	26 %
<b>Protein / Protéines 6 g</b>	
<b>Cholesterol / Cholestérol 95 mg</b>	
<b>Sodium 150 mg</b>	7 %
Potassium 150 mg	3 %
Calcium 75 mg	6 %
Iron / Fer 2.5 mg	14 %
*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 6909 Master boule FG

Length:	16 1/4" (0 cm)	Whse Pack Size:	40" X 48"
Width:	9 1/4" (0 cm)	Whse Pack Qty:	135
Height:	8 1/4" (0 cm)	Pallet Ti:	9
Cubic:	0.72 pi3 (0 m3)	Pallet Hi:	15

## ORGANOLEPTIC CHARACTERISTICS

Appearance	Domed shape, brown coating
Flavor	Chocolate, caramel, sweet
Texture	Crunchy, creamy

## 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

