Technical Data Sheet

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 servingServing size:N/APackaging:36 units / caseServing weight:0.100 kg

Cut: units Net weight: 0.1 kg / unit - 3.6 kg / case

Height: N/A 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, monoglycerides, 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)

Calories 310	% Daily Value % valeur quotidienne
Fat / Lipides 18 g	24 9
Saturated / saturés 12	2 g 62 g
+ Trans / trans 0.3 g	02
Polyunsaturated / poly	∕insaturés 0.3 g
Omega-6 / oméga-	6 0.1 g
Omega-3 / oméga-3 0 g	
Monounsaturated / Monoinsaturés 1.5 g	
Carbobydrate / Glucide	s 37 a

Monounsaturated / Monoinsaturés 1.5 g		
Carbohydrate / Glucides 37 g		_
Fibre / Fibres 2 g	7	%
Sugars / Sucres 26 g	26	%
Protein / Protéines 6 g		
Cholesterol / Cholestérol 95 mg		
Sodium 150 mg	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 beaucou

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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 6909 Master boule FG

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

ORGANOLEPTIC CHARACTERISTICS

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

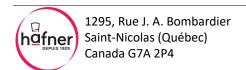
MICROBIOLOGICAL SPECIFICATIONS

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

CHEMICAL SPECIFICATIONS

N/A N/A



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^{**} The batch number refers to production date of product.