

## PRODUCT IDENTIFICATION

**Product's name:** Three chocolate cake mousse  
**Brand:** Hafner Canada

**Product's code:** 73543  
**UPC code:** 624688735438  
**SCC code:** 00624688735438  
**Description:** Delicious three-chocolate mousse on a bittersweet cookie, chocolate icing.



<b>Unit size:</b>	Individual serving	<b>Serving size:</b>	2,75"
<b>Packaging :</b>	24 units / case	<b>Serving weight:</b>	0.080 kg
<b>Cut:</b>	units	<b>Net weight:</b>	0.08 kg / unit - 1.92 kg / case
<b>Height:</b>	N/A	<b>Gross weight:</b>	2.236 kg / case

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

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients:** Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Water, Sugars (sugar, glucose), Dark chocolate (unsweetened chocolate, sugar, cocoa butter, soy lecithin, vanilla extract), White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Cake mix (enriched wheat flour, modified corn starch, modified milk ingredients, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Liquid whole eggs, Canola oil, Glaze (corn syrup ( sulphites), water, sugar, agar agar, pectin, citric acid, potassium sorbate, sodium hexametaphosphate, dimethyl silicone (mineral oil, dimethylpolysiloxane)), Mix of egg yolks (egg yolks, sugar), Chocolate decoration (sugar, cocoa butter, whole milk powder, soy lecithin, natural vanilla extract, icing pastes (sugar, hydrogenated vegetable fat ( coconut palm kernel), skimmed milk powder), titanium dioxide, water, gum arabic, dextrose, calcium carbonate, allura red, tartrazine, iron oxide), Cocoa powder, Skim milk powder, Whip icing base (canola oil, modified palm and palm kernel oils, sugar, water, pea protein, vegetable monoglycerides, salt, natural flavors, beta-carotene), Enriched white flour (wheat), Gelatin, Corn starch. **Contains:** Eggs, Milk, Soy, Wheat.

**May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (80 g) pour 1 unité (80 g)	
<b>Calories 280</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 17 g</b>	23 %
Saturated / saturés 8 g	41 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 0.9 g	
Omega-3 / oméga-3 0.3 g	
Monounsaturated / Monoinsaturés 4.5 g	
<b>Carbohydrate / Glucides 30 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 22 g	22 %
<b>Protein / Protéines 3 g</b>	
<b>Cholesterol / Cholestérol 60 mg</b>	
<b>Sodium 95 mg</b>	4 %
Potassium 125 mg	3 %
Calcium 50 mg	4 %
Iron / Fer 1 mg	6 %
*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 5679 Master baladin

Length:	14.6" (37 cm)	Whse Pack Size:	40x48
Width:	10.6" (26.8 cm)	Whse Pack Qty:	143
Height:	5.4" (13.6 cm)	Pallet Ti:	11
Cubic:	0.48 pi3 (0.014 m3)	Pallet Hi:	13

## ORGANOLEPTIC CHARACTERISTICS

Appearance	White, brown, dark brown mousse, brown paste, chocolate decoration.
Flavor	Chocolate, sweet
Texture	Creamy, melting

## 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

