Technical Data Sheet

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.

Unit size:Individual servingServing size:2,75"Packaging:24 units / caseServing weight:0.080 kg

Cut: units Net weight: 0.08 kg / unit - 1.92 kg / case

Height: N/A Gross weight: 2.236 kg / case

Kosher Product: No **Product of Canada**



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.

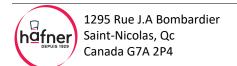
Nutrition Facts Valeur nutritive

Per 1 unit (80 g) pour 1 unité (80 g)

Calories 280	% Daily Value % valeur quotidienne
Fat / Lipides 17 g	23 9
Saturated / saturés 8 g	9 41
+ Trans / trans 0.2 g	41
Polyunsaturated / poly	rinsaturés 1.5 g
Omega-6 / oméga-6	6 0.9 g
Omega-3 / oméga-3	3 0.3 g
Monounsaturated / Mo	onoinsaturés 4.5 g
Carbobydrate / Glucida	e 30 a

Monounsaturated / Monoinsaturés 4.5 g	
Carbohydrate / Glucides 30 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 22 g	22 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 60 mg	
Sodium 95 mg	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



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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 5679 Master baladin

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

ORGANOLEPTIC CHARACTERISTICS

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

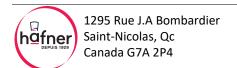
MICROBIOLOGICAL SPECIFICATIONS

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

CHEMICAL SPECIFICATIONS

N/A N/A



Issued: 2019-07-03 Supersedes: 2023-08-24

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