

PRODUCT IDENTIFICATION

Product's name: Chocolate & caramel Christmas ornament
Brand: Hafner Canada

Supplier code: 73723
SCC code: 10622267737238

Description: A smooth chocolate mousse with a caramel centre on a chocolate genoise, all coated in dark chocolate icing.



Unit size:	Individual serving 2.75"	Serving size:	N/A
Packaging :	36 units / case	Serving weight:	0.100 kg
Cut:	Uncut	Net weight:	0.1 kg / unit - 3.6 kg / case
Height:	N/A	Gross weight:	4.294 kg / case

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

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), 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 (sugar, hydrogenated palm kernel oil, cocoa powder, whey powder, powdered whey protein concentrate, chocolate liquor, cocoa powder, soy lecithin, natural flavor), Sugar, Dark chocolate (unsweetened chocolate, sugar, cocoa butter, soy lecithin, vanilla extract), Cake mix (enriched wheat flour, modified milk ingredients, modified corn starch, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Liquid whole eggs, Canola oil, Mix of egg yolks (egg yolks, sugar), Coconut oil, White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Cocoa powder, Skim milk powder, Enriched white flour (wheat), Gelatin, Corn starch, Allura red, Tartrazine, Brilliant blue FCF, Indigotin, Titanium dioxide. **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 370	% Daily Value * % valeur quotidienne *
Fat / Lipides 23 g	31 %
Saturated / saturés 13 g	67 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 1 g	
Omega-3 / oméga-3 0.4 g	
Monounsaturated / Monoinsaturés 4 g	
Carbohydrate / Glucides 38 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 28 g	28 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 75 mg	
Sodium 170 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 beaucoup	

Contains Bioengineered Food Ingredients



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Approved by Quality Assurance

Issued: 07-03-2019
 Supersedes: 05-05-2023

PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	18 months
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 = 163rd 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:	60
Height:	8 1/4" (0 cm)	Pallet Ti:	10
Cubic:	0.72 pi3 (0 m3)	Pallet Hi:	6

ORGANOLEPTIC CHARACTERISTICS

Appearance	Brown crust, green and red lines, dark brown mousse, caramelized filling, 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

