# **Technical Data Sheet**

#### PRODUCT IDENTIFICATION

**Product's name:** Mini chocolate duo Christmas log

**Brand:** Hafner Canada

Supplier code: 73745

**SCC code:** 10622267737450

**Description:** Chocolate cake with a white chocolate ganache insert, topped with a dark

chocolate mousse and dark chocolate icing.

Unit size: Individual serving 2.75" Serving size: 3"

Packaging: 25 units / case Serving weight: 0.070 kg

Cut: Units Net weight: 0.07 kg / unit - 1.75 kg / case

Height: N/A Gross weight: 2.129 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), Brown icing paste (sugar, hydrogenated palm kernel oil, cocoa powder, whey powder, powdered whey protein concentrate, chocolate liquor, cocoa powder, soy lecithin, natural flavor), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Sugar, Water, Cake mix (enriched wheat flour, modified milk ingredients, modified corn starch, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Liquid whole eggs, Canola oil, Mix of egg yolks (egg yolks, sugar), Coconut oil, Cocoa powder, Enriched white flour (wheat), Glucose, Gelatin, Corn starch, Artificial flavor, Allura red, Tartrazine, Brillant blue FCF, Indigotin, Titanium dioxide. Contains: Eggs, Milk, Soy, Wheat. May contain: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

#### **Contains Bioengineered Food Ingredients**

Nutrition Facts Valeur nutritive

Per 1 unit (70 g) pour 1 unité (70 g)

Fat / Lipides 19 g 25 %
Saturated / saturés 11 g 57 %

+ Trans / trans 0.3 g
Polyunsaturated / polyinsaturés 1.0 g
Omega-6 / oméga-6 0.7 g
Omega-3 / oméga-3 0.3 g
Monounsaturated / Monoinsaturés 3 g

Carbohydrate / Glucides 26 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 21 g	21 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 55 mg	
Sodium 85 mg	4 %
Potassium 150 mg	3 %
Calcium 40 mg	3 %
Iron / Fer 1.75 mg	10 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	



# **Technical Data Sheet**

# **PRESERVATION**

Storage condition:Keep frozenFrozen 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 = 163 rd days of the year. The product is manufactured is June 12, 2017

#### **PALETTISATION**

Case size of 6672 Master pour sép 24-25

16.1" (41.2 cm) Whse Pack Size: 40" X 48" Length: Width: 11.0" (28.7 cm) Whse Pack Qty: 135 9 3.2" (8.6 cm) Pallet Ti: Height: **Cubic:** Pallet Hi: 15 0.32 pi3 (0.01 m3)

# **ORGANOLEPTIC CHARACTERISTICS**

Appearance	Chocolate-coloured log, decorated with a red and green lineage.	
Flavor	Chocolate and sweet.	
Texture	Soft, the chocolate is a little bit crunchy.	

# 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: 05-25-2022 Supersedes: 05-05-2023

<sup>\*\*</sup> The batch number refers to production date of product.