

PRODUCT IDENTIFICATION

Product's name: Crunchy caramel mini yul log
Brand: Hafner Canada

Supplier code: 73747
SCC code: 10622267737474
UPC code: 622267737477

Description: Blondie base topped with a chocolate and salted caramel whipped ganache, with a crunchy caramel and kataifi insert. Finished with a chocolatey spray and decorated with a chocolate and salted caramel whipped ganache rosette.



Unit size:	Individual serving	Serving size:	3"
Packaging :	25 units / case	Serving weight:	2.47 oz (70 g)
Cut:	units	Net weight:	2.47 oz (70 g) / unit - 3.859 lb (1.75 kg) / case
Height:	N/A	Gross weight:	4.695 lb (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), Caramel filling (sugar, vegetable oils and fats (sunflower, palm), milk powder, skimmed milk powder, caramel (sugar, glucose syrup, maltodextrin), whey powder, lecithin, natural flavour, natural milk flavour), White confectionery (sugar, modified vegetable fat (palm kernel and/or palm), skimmed milk powder, soy lecithin, natural vanilla extract), Sugar, Cake mix (sugars (sugar, corn syrup solids, molasses powder), enriched unbleached wheat flour, soy flour, soy lecithin, salt, baking powder, canola oil, natural flavor), Flour (wheat), Canola oil, Liquid whole eggs, Water, Toasted kataifi (wheat flour, water, corn starch, wheat starch, salt), Caramel (milk, cane sugar, glucose, vanilla, sodium bicarbonate), Coconut oil, Brown icing paste (sugar, hydrogenated palm kernel oil, cocoa powder, whey powder, powdered whey protein concentrate, chocolate liquor, cocoa powder, soy lecithin, natural flavor), Milk chocolate (sugar, cocoa butter, whole milk powder, unsweetened chocolate, skim milk powder, soy lecithin, natural flavors), Crisped cereals (crisped cereals (rice flour, sugar, salt, cocoa butter), chocolate (cocoa mass, sugar, cocoa butter, milkfat, soy lecithin, natural vanilla flavoring), milk chocolate (sugar, cocoa butter, whole milk powder, cocoa mass, whey powder (milk), soy lecithin, paprika extract, natural vanilla flavoring), white chocolate (sugar, cocoa butter, whole milk powder, whey powder, soy lecithin, natural flavor), sugars (glucose syrup, sugar), arabic gum), Gelatin, Natural flavor, Salt, Sodium bicarbonate. **Contains:** Eggs, Milk, Soy, Wheat. **May contain :** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Pistachio, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (70 g) pour 1 unité (70 g)	
Calories 240	% Daily Value * % valeur quotidienne *
Fat / Lipides 14 g	19 %
Saturated / saturés 8 g	41 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 0.9 g	
Omega-6 / oméga-6 0.7 g	
Omega-3 / oméga-3 0.3 g	
Monounsaturated / Monoinsaturés 2 g	
Carbohydrate / Glucides 24 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 19 g	19 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 30 mg	
Sodium 90 mg	4 %
Potassium 75 mg	2 %
Calcium 30 mg	2 %
Iron / Fer 0.5 mg	3 %
*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



Hafner Canada
 450 2e Avenue
 Portneuf, QC, G0A 2Y0

Approved by Quality Assurance

Issued: 04-03-2026
 Supersedes: 04-03-2026

PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	18 months 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 = 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 6672 Master pour sép 24-25

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

ORGANOLEPTIC CHARACTERISTICS

Appearance	Small caramel-colored log.
Flavor	Caramel, 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

N/A

CHEMICAL SPECIFICATIONS

N/A

