Technical Data Sheet

PRODUCT IDENTIFICATION

Product's name: Vanilla crème brûlée in its ramekin

Brand: Hafner Canada

Product's code: 73796

SCC code: 00624688737968

Description: Creamy vanilla crème brûlée made with pure ingredients. Presented in a porcelain

container.

Unit size:Individual servingServing size:N/APackaging:24 units / caseServing weight:0.095 kg

Cut: units **Net weight:** 0.095 kg / unit - 2.28 kg / case

Height: N/A Gross weight: 6.642 kg / case

Kosher Product: No **Product of Canada**



INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Mix of egg yolks (egg yolks, sugar), Sugars (sugar, brown sugar), Liquid egg whites, Xanthan gum. Contains: Eggs, Milk. May contain: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Soy, Sulphites, Walnuts, Wheat.

Valeur nutritive Per 1 unti (95 g) pour 1 unité (95 g)		
Calories 300	% Daily Value * % valeur quotidienne *	
Fat / Lipides 23 g Saturated / saturés 13 g	31 % 68 %	
+ Trans / trans 0.5 g Carbohydrate / Glucides 20 Fibre / Fibres 0 g Sugars / Sucres 18 g	0 g 0 % 18 %	
Protein / Protéines 5 g	10 70	
Cholesterol / Cholestérol 250 mg		
Sodium 40 mg	2 %	
Potassium 75 mg	2 %	
Calcium 75 mg	6 %	
Iron / Fer 0.75 mg	4 %	
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup		

Nutrition Facts

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PRESERVATION

Storage condition:Keep frozenFrozen shelf life:365 days frozenShelf life after thawing:2 days refrigeratedPreparation:Thaw and serve.

You can also torch the top to crisp it up.

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 6891 Crème brûlée ramequin

15 1/4" (38.3 cm) Whse Pack Size: 40" X 48" Length: Width: 11 3/4" (28.6 cm) Whse Pack Qty: 120 Pallet Ti: Height: 3 1/2" (9.8 cm) 10 **Cubic:** Pallet Hi: 12 0.36 pi3 (0.011 m3)

ORGANOLEPTIC CHARACTERISTICS

Appearance	Cream appearance
Flavor	Sweet
Texture	Creamy

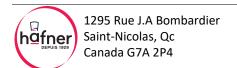
MICROBIOLOGICAL SPECIFICATIONS

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

CHEMICAL SPECIFICATIONS

N/A N/A



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