

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 serving	Serving size:	N/A
Packaging :	24 units / case	Serving 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.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (95 g) pour 1 unité (95 g)	
Calories 300	% Daily Value * % valeur quotidienne *
Fat / Lipides 23 g	31 %
Saturated / saturés 13 g	68 %
+ Trans / trans 0.5 g	
Carbohydrate / Glucides 20 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 18 g	18 %
Protein / Protéines 5 g	
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	



PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	365 days frozen
Shelf life after thawing:	2 days refrigerated
Preparation:	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 = 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 6891 Crème brûlée ramequin

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

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

N/A

CHEMICAL SPECIFICATIONS

N/A

