

## PRODUCT IDENTIFICATION

**Product's name:** Chocolate ganache truffle mousse cake

**Brand:** Hafner Canada

**Product's code:** 73798

**UPC code:** 624688737982

**SCC code:** 00624688737982

**Description:** Chocolate mousse / ganache on chocolate sponge cake, topped with a chocolate mirror and a chocolate wafer.



**Unit size:** Individual serving

**Packaging :** 24 units / case

**Cut:** units

**Height:** N/A

**Serving size:** 2,75"

**Serving weight:** 0.080 kg

**Net weight:** 0.08 kg / unit - 1.92 kg / case

**Gross weight:** 2.236 kg / case

**Kosher Product:** No

**Product of Canada**

## INGREDIENTS / NUTRITIONNAL INFORMATION

**Ingredients :** Water, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Dark chocolate (unsweetened chocolate, sugar, cocoa butter, soy lecithin, vanilla extract), Sugars (sugar, glucose), Cake mix (enriched wheat flour, modified corn starch, modified milk ingredients, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Mix of egg yolks (egg yolks, sugar), Liquid whole eggs, Glaze (corn syrup (sulphites), water, sugar, agar agar, pectin, citric acid, potassium sorbate, sodium hexametaphosphate, dimethyl silicone (mineral oil, dimethylpolysiloxane)), Canola oil, Skim milk powder, Chocolate decoration (unsweetened chocolate, sugar, cocoa butter, soy lecithin, natural vanilla extract, icing pastes (sugar, hydrogenated vegetable fat (coconut, palm kernel), skimmed milk powder, titanium dioxide, water, gum arabic, dextrose, calcium carbonate, allura red, tartrazine, brilliant blue FCF), Cocoa powder, Whip icing base (canola oil, modified palm and palm kernel oils, sugar, water, pea protein, vegetable monoglycerides, salt, natural flavors, beta-carotene), Enriched white flour (wheat), Gelatin, Corn starch. **Contains:** Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (80 g) pour 1 unité (80 g)	
<b>Calories 260</b>	% Daily Value * % valeur quotidienne *
<b>Fat / Lipides 15 g</b>	20 %
Saturated / saturés 7 g	36 %
+ Trans / trans 0.2 g	
Polyunsaturated / polyinsaturés 1.5 g	
Omega-6 / oméga-6 0.8 g	
Omega-3 / oméga-3 0.3 g	
Monounsaturated / Monoinsaturés 4 g	
<b>Carbohydrate / Glucides 28 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 20 g	20 %
<b>Protein / Protéines 4 g</b>	
<b>Cholesterol / Cholestérol 70 mg</b>	
<b>Sodium 95 mg</b>	4 %
Potassium 150 mg	3 %
Calcium 40 mg	3 %
Iron / Fer 1.5 mg	8 %
*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

<b>Storage condition:</b>	Keep frozen
<b>Frozen shelf life:</b>	365 days frozen
<b>Shelf life after thawing:</b>	5 days refrigerated
<b>Preparation:</b>	Defrost about 4 hours in the refrigerator.

## LOT NUMBER

**Example of the batch number:** 7163

**Signification of the batch number:** 7 = Year

163 = 163<sup>rd</sup> 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 5679 Master baladin**

<b>Length:</b>	14.6" (37 cm)	<b>Whse Pack Size:</b>	40x48
<b>Width:</b>	10.6" (26.8 cm)	<b>Whse Pack Qty:</b>	143
<b>Height:</b>	5.4" (13.6 cm)	<b>Pallet Ti:</b>	11
<b>Cubic:</b>	0.48 pi3 (0.014 m3)	<b>Pallet Hi:</b>	13

## ORGANOLEPTIC CHARACTERISTICS

Appearance	Dark brown mousse, brown paste, chocolate decor.
Flavor	Chocolate, sweet
Texture	Creamy, melting

## 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

