

PRODUCT IDENTIFICATION

Product's name: Vanilla crème brûlée filling
Brand: Hafner Canada

Product's code: 73822
UPC code: 624688738224
SCC code: 00624688738224

Description: Made with pure ingredients and a creamy texture, our vanilla crème brûlée fillings are individually frozen. Just place in a ramekin, thaw, sprinkle, burn and serve. Easy and delicious!



Unit size: Individual serving
Packaging : 36 units / case
Cut: units
Height: N/A

Serving size: N/A
Serving weight: 0.095 kg
Net weight: 0.095 kg / unit - 3.42 kg / case
Gross weight: 3.874 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), 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 290	% Daily Value * % valeur quotidienne *
Fat / Lipides 24 g	32 %
Saturated / saturés 14 g	73 %
+ Trans / trans 0.5 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 15 g	15 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 260 mg	
Sodium 40 mg	2 %
Potassium 75 mg	2 %
Calcium 75 mg	6 %
Iron / Fer 0.75 mg	4 %
<small>*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	



PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	365 days 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 6912 Master Rondelle

Length:	16" (41.6 cm)	Whse Pack Size:	40" X 48"
Width:	9 1/2" (23.6 cm)	Whse Pack Qty:	80
Height:	4 1/2" (11.3 cm)	Pallet Ti:	10
Cubic:	0.4 pi3 (0.011 m3)	Pallet Hi:	8

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

