

PRODUCT IDENTIFICATION

Product's name: Chocolate and caramel Christmas tree cake
Brand: Hafner Canada

Supplier code: 74833
SCC code: 10622267748333

Description: Chocolate biscuit with a dulce de leche caramel filling, topped with a dark chocolate mousse and a dusting of dark chocolate.



Unit size: Individual serving 2.75"	Serving size: unité/unit
Packaging : 24 units / case	Serving weight: 0.085 kg
Cut: units	Net weight: 0.085 kg / unit - 2.04 kg / case
Height: H:10.5cm /Dia: 7.5cm	Gross weight: 2.61 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 (sugars (sugar, corn syrup), milk ingredients, water, canola oil, sodium alginate, salt, microcrystalline cellulose, carboxymethyl cellulose, mono-glycerides, sodium hexametaphosphate, potassium sorbate, soy lecithin, sodium bicarbonate), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Water, Sugar, Mix of egg yolks (egg yolks, sugar), Cake mix (enriched wheat flour, modified milk ingredients, modified corn starch, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Canola oil, Liquid whole eggs, White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, natural flavor), Cocoa powder, Gelatin, Cocoa butter, Corn starch, Coconut oil, Coated cereals (semi-sweet chocolate (unsweetened chocolate, sugar, cocoa butter, butteroil (milk), soy and/or sunflower and/or canola lecithin, natural flavor), crisped cereals (wheat flour, sugar, wheat malt, wheat starch, baking powder, cocoa butter, Salt, Natural flavor), sugars (glucose syrup (wheat), sugar), gum arabic), Tartrazine, Brilliant blue FCF, Indigotin, Titanium dioxide.

Contains: Eggs, Milk, Soy, Wheat. **May contain:** Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Nutrition Facts	
Valeur nutritive	
Per 1 unit (85 g) pour 1 unité (85 g)	
Calories 280	% Daily Value * % valeur quotidienne *
Fat / Lipides 20 g	27 %
Saturated / saturés 10 g	52 %
+ Trans / trans 0.4 g	
Polyunsaturated / polyinsaturés 0.5 g	
Omega-6 / oméga-6 0.3 g	
Omega-3 / oméga-3 0.1 g	
Monounsaturated / Monoinsaturés 2 g	
Carbohydrate / Glucides 29 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 21 g	21 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 80 mg	
Sodium 75 mg	3 %
Potassium 175 mg	4 %
Calcium 50 mg	4 %
Iron / Fer 2.25 mg	13 %
*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



450, 2e Avenue
 Portneuf (Québec)
 Canada GOA 2Y0

Approved by Quality Assurance

Issued: 06-09-2020
 Supersedes: 05-05-2023

PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	18 months
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 6709 Master Sapin (058)

Length:	15" (0 cm)	Whse Pack Size:	40" X 48"
Width:	12 1/5" (0 cm)	Whse Pack Qty:	72
Height:	8 3/4" (0 cm)	Pallet Ti:	9
Cubic:	0.93 pi3 (0 m3)	Pallet Hi:	8

ORGANOLEPTIC CHARACTERISTICS

Appearance	Chocolate cone, decorated with white and green droplets
Flavor	Chocolate an 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

