

Issued: 2022/09/07

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PRODUCT IDENTIFICATION

Product's name: Festive sugar cream yule log

Brand: WoW! Factor Desserts

Product's code: 08015

UPC code: 778463080159

SCC code: 10778463080156

Description: Vanilla Cake Rolled with Sugar Cream Filling. Covered with White Chocolate Ganache. Topped with Caramel Blondie Brownie Cubes and Salted Dulce de Leche Caramel.

Unit size: Roll

Serving size: 1/8 yule log

Packaging: 6 units / case

Serving weight: 0,1030 kg

Cut: Uncut

Net weight: 0,83 kg / unit - 4,98 kg / case

Height: N/A

Kosher Product: No

Product of Canada



INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gel, cellulose gum), Sugars (sugar, brown sugar, glucose, liquid invert sugar) Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Water, Liquid whole eggs, Canola oil, Caramel (milk, cane sugar, glucose, vanilla, sodium bicarbonate), White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, vanilla extract), Cake mix (sugar, enriched unbleached wheat flour, molasses powder, corn syrup solids, soy flour, soy lecithin, salt, baking powder, natural flavor), Corn starch, Flour (wheat), Modified corn starch, Gelatin, Baking powder, Artificial flavor, Fleur de sel, Carrageenan, Salt, Citrus fiber (dried orange pulp, guar gum), Sodium bicarbonate, Xanthan gum. **Contains:** Milk, Eggs, Soy, Wheat. **May contain:** Peanuts, Hazelnuts, Walnuts, Almonds, Pecans, Macadamia nuts, Pistachios, Sulphites.

Nutrition Facts		Valeur nutritive	
Per 1/8 yule log (103 g)			
pour 1/8 bûche (103 g)			
Calories 360		% Daily Value *	
		% valeur quotidienne *	
Fat / Lipides 22 g			29 %
Saturated / saturés 9 g			48 %
+ Trans / trans 0.5 g			
Polyunsaturated / polyinsaturés 2.5 g			
Omega-6 / oméga-6 2 g			
Omega-3 / oméga-3 0.7 g			
Monounsaturated / Monoinsaturés 6 g			
Carbohydrate / Glucides 41 g			
Fibre / Fibres 0 g			0 %
Sugars / Sucres 30 g			30 %
Protein / Protéines 3 g			
Cholesterol / Cholestérol 70 mg			
Sodium 220 mg			10 %
Potassium 100 mg			2 %
Calcium 50 mg			4 %
Iron / Fer 0.75 mg			4 %
Vitamin A / Vitamine A 20 µg			2 %
Vitamin D / Vitamine D 0 µg			0 %
Vitamin C / Vitamine C 0.001 mg			2 %
*5%or less is a little, 15%or more is a lot			
*5%ou moins c'est peu, 15%ou plus c'est beaucoup			

TECHNICAL INFORMATIONS**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:	0550 Master 6 Bûches	
Length:	19 " (48.5 cm)	Whse Pack Size: 40 x 48
Width:	12 5/8 " (32 cm)	Whse Pack Qty: 35
Height:	12 1/2 " (31.5 cm)	Pallet Ti: 7
Cubic:	1,740 pi ³ (0,049 m ³)	Pallet Hi: 5

ORGANOLEPTIC CHARACTERISTICS

Appearance: Roll of white cake topped with a cream sugar-coloured filling. Covered with caramel.

Flavor: Flavor of sugar with cream, vanilla, caramel. Sweet

Texture: The cake is soft; the cream is creamy.

MICROBIOLOGICAL SPECIFICATIONS

Total count plate	< 100 000 UFC/g
Yeast count	< 500 UFC/g
Escherichia 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