Issued: 2022/09/07

Supersedes: 2022/09/14

PRODUCT IDENTIFICATION

Product's name: Festive Chocolate Tuxedo Sheet Cake

Brand: WoW! Factor Desserts

Product's code: 08200

UPC code: 778463082009

SCC code: 10778463082006

Description: Chocolate cake covered in dark and white chocolate flavoured mousseline.

Unit size: Slab 12" x 16"

Packaging: 2 units / case

Cut: Uncut

Height: N/A

Serving size: N/A

Serving weight: 0,0830 kg

Net weight: 3 kg / unit - 6 kg / case

Kosher Product: No

Product of Canada

INGREDIENTS / NUTRITIONNAL INFORMATION

Ingredients: Custard filling (water, sugars (glucose-fructose, sugar), modified cornstarch, palm oil and modified palm oil shortening, salt, titanium dioxide, sorbic acid, agar, sodium benzoate, artificial flavor, tartrazine, citric acid, caramel color, sunset yellow FCF), Canola, palm and modified palm oil margarine (milk, soy), White compound (sugar, soybean oil, whole milk powder, modified palm oil, soy lecithin, vanilla natural extract), Sugars (sugar, glucose), Cake mix (sugar, enriched wheat flour, cocoa powder, modified corn starch, canola oil, modified milk ingredients, baking powder, milk ingredients, salt, wheat starch, cellulose gum, guar gum, natural flavors), Liquid whole eggs, Water, Canola oil, Chocolate flavored compound (sugar, soybean oil, cocoa powder processed with alkali, whole milk powder, cocoa powder, modified palm oil, soy lecithin, naturals flavors, vanilla extract), Cocoa powder, Butter, Natural and artificial flavors (natural and artificial flavor, water, inverted sugar, cocoa powder, caramel color, citric acid, xanthan gum, allura red, tartrazine, brilliant blue FCF, sunset yellow, sodium benzoate, maltol, potassium sorbate), Chocolate flavored compound (sugar, modified vegetable fats (palm kernel and/or palm), cocoa powder, skim milk powder, whey powder, lactose, soy lecithin, vanilla extract), Decorative jelly (sugar, water, glucose, modified corn starch, citric acid, salt, agar agar, potassium sorbate, sodium benzoate), Artificial flavor, Tartrazine, Allura red. **Contains:** Milk, Eggs, Soy, Wheat. **May contain**: Sulphites, Peanuts, Hazelnuts, Walnuts, Almonds, Pecans, Macadamia nuts.

Nutrition Facts
Valeur nutritive
Per 1/36 of cake (83 g)
pour 1/36 du gâteau (83 g)

Calories 300	% Daily Value * / % valeur quotidienne *
Fat / Lipides 21 g	28 %
Saturated / saturés 7 g + Trans / trans 0.1 g	36 %
Polyunsaturated / polyinsaturés 3.0 g	
Omega-6 / oméga-6 0.7 g	
Omega-3 / oméga-3 0.2 g	
Monounsaturated / Monoinsaturés 7 g	
Carbohydrate / Glucides 28 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 22 g	22 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 30 mg	
Sodium 95 mg	4 %
Potassium 75 mg	2 %
Calcium 30 mg	2 %
Iron / Fer 0.75 mg	4 %
Vitamin A / Vitamine A 20 µg	2 %
Vitamin D / Vitamine D 2 µg	10 %
Viatmin C / Vitamine C 0,041 mg	2 %

*15% or less is a little, 15% or more is a lot
*15% ou moins c'est peu, 15% ou plus c'est beaucoup

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Approved by Quality Assurance

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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: **7**163
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: 0502 Master écono

Length:	16 3/4 " (42.9 cm)	**Whse Pack Size:**	40" x 48"
Width:	13 1/16 " (33.2 cm)	**Whse Pack Qty:**	56
Height:	7 1/8 " (18.1 cm)	**Pallet Ti:**	8
Cubic:	0,900 pi^3 (0,026 m^3)	**Pallet Hi:**	7

ORGANOLEPTIC CHARACTERISTICS

Appearance: The appearance of product is smooth and shiny. It's a cake storey.
Flavor: Very chocolate flavor.
Texture: The creams are foamy and light. The dough is soft.

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