Issued: 2022/09/07

Supersedes: 2022/09/14

PRODUCT IDENTIFICATION

Product's name: Chocolate Tuxedo Mini Yule Log

Brand: WoW! Factor Desserts

Product's code: 08210

SCC code: 10778463082105

Description: Chocolate Cake Rolled with a Dark Chocolate Mousse and an insertion of White Chocolate Ganache. Coated with Dark Chocolate and Topped with Christmas Decoration.

Unit size: Individual serving Serving size: unit

Packaging: 25 units / case Serving weight: 0,0700 kg

Cut: units **Net weight:** 0,07 kg / unit - 1,75 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), Brown icing paste (plant fat (fully hydrogenated plant fat (palm kernel, copra) (palm kernel), sugar, skimmed cocoa powder, whey powder (milk), soy lecithin, polyglycerol polyricinoleate, aromas), Dark chocolate (unsweetened chocolate, sugar, cocoa butter, milk ingredients, soy lecithin, vanilla extract), Sugars (sugar, glucose), Water, Cake mix (enriched wheat flour, modified corn starch, modified milk ingredients, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Liquid whole eggs, Canola oil, White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, vanilla extract), Mix of egg yolks (egg yolks, sugar), Coconut oil, Red coating pellet (sugar, hydrogenated palm kernel and cottonseed oils, milk ingredients, lactylated mono/diglycerides with citric acid, allura red, soy lecithin, salt, artificial flavor), White chocolate (sugar, vegetable oil (palm kernel oil and hydrogenated palm kernel oil), whey powder, milk ingredients, soy lecithin, salt, artificial flavor), Cocoa powder, Enriched white flour (wheat), Gelatin, Corn starch, Artificial flavor, Tartrazine, Brillant blue FCF, Indigotin, Titanium dioxide. Contains: Milk, Eggs, Soy, Wheat. May contain: Peanuts, Hazelnuts, Walnuts, Almonds, Pecans, Macadamia nuts, Sulphites.

Nutrition Facts Valeur nutritive Per 1 unit (70 g)	
pour 1 unité (70 g)	
Calories 270	% Dally Value
Fat / Lipides 21 g	28 %
Saturated / saturés 13 g + Trans / trans 0.4 g	67 %
Polyunsaturated / polyins Omega-6 / oméga-6 0. Omega-3 / oméga-3 0.	8 g
Monounsaturated / Mono	insaturés 2 g
Carbohydrate / Glucides Fibre / Fibres 2 g	22 g
Sugars / Sucres 16 g	16 %
Protein / Protéines 19 g	
Cholesterol / Cholestérol	55 mg
Sodium 95 mg	4 %
Potassium 100 mg	2 %
Calcium 30 mg	2 %
Iron / Fer 2.25 mg	13 %
Vitam in A / Vitam ine A 10 µ	ig 1 %
Vitam in D / Vitam ine D 0 µ	g 0 %
Viatmin C / Vitamine C 0 m	ng 0 %
"5 % or less is a little, 15 % or more is a lot "5 % ou mains c'est peu, 15 % ou plus c'est	211

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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: 7163 Signification of the batch number: 7 = Year

 $163 = 163^{rd}$ days of the year. The product is manufactured is June 12, 2017

PALETTISATION

Case size: 6672 Master Baladin FG

Length: 16.13999938965 " (41.2 cm) **Whse Pack Size:** 40 x 48

Width: 11.02000045776 " (28.7 cm) Whse Pack Qty: 135

 Height:
 3.150000095367 " (8.6 cm)
 Pallet Ti: 9

 Cubic:
 0,320 pi³ (0,010 m³)
 Pallet Hi: 15

ORGANOLEPTIC CHARACTERISTICS

Appearance: Chocolate-colored log, decorated with a red and green lineage.

Flavor: Chocolate and sweet.

Texture: Soft, the chocolate is a little bit crunchy.

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 CHEMICAL SPECIFICATIONS

N/A N/A

^{**} The batch number refers to production date of product.