

PRODUCT IDENTIFICATION



Product's name: Festive Sweet & Salty Chocolate Yule Log

Brand: WoW! Factor Desserts

Product's code: 08016

UPC code: 778463080166

SCC code: 10778463080163

Description: Chocolate Cake rolled with a Milk Chocolate Ganache and an insertion of Salted Dulce de Leche Caramel. Covered with a Dark Chocolate Ganache.

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, 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), Liquid whole eggs, Canola oil, Water, Dark chocolate (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural vanilla flavor), Caramel (milk, cane sugar, glucose, vanilla, sodium bicarbonate), White chocolate (sugar, cocoa butter, milk ingredients, soy lecithin, vanilla extract), Dark shaving (sugar, cocoa mass, cocoa butter, sunflower lecithin, natural vanilla flavoring), Cocoa powder, Decoration powder (sugar, pea starch, palm and palm fatty matter, glucose syrup), Gelatin, 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), Caramel color (sulphites), Baking powder, Artificial flavor, Fleur de sel, Citrus fiber (dried orange pulp, guar gum), Xanthan gum. **Contains:** Milk, Eggs, Soy, Wheat, Sulphites. **May contain:** Peanuts, Hazelnuts, Walnuts, Almonds, Pecans, Macadamia nuts, Pistachios.

Nutrition Facts	
Valeur nutritive	
Per 1/8 yule log (103 g) pour 1/8 bûche (103 g)	
Calories 380	% Daily Value *
	% valeur quotidienne *
Fat / Lipides 23 g	31 %
Saturated / saturés 10 g	52 %
+ Trans / trans 0.4 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 40 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 30 g	30 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 65 mg	
Sodium 210 mg	9 %
Potassium 150 mg	3 %
Calcium 50 mg	4 %
Iron / Fer 1.5 mg	8 %
Vitamin A / Vitamine A 20 µg	2 %
Vitamin D / Vitamine D 0.2 µg	1 %
Vitamin C / Vitamine C 0.001 mg	2 %
<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>	

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: A roulade of chocolate cake filled with milk chocolate mousse and caramel. Garnish: dark chocolate mousseline and chocolate shaving.

Flavor: Chocolate and salted caramel taste. Sweet.

Texture: The cake is soft; the mousse 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