



# MARTÍN

## DESSERT



Code : 1111-28

UNSLICED QUEEN ÉLIZABETH CAKE

### Nutrition Facts

#### Valeur Nutritives / Nutrition Facts

Pour 1/25 gâteau (80 g) / Per 1/25 cake (80

<b>Calories 300</b>		<b>% Daily Value*</b>
		<b>% valeur quotidienne*</b>
<b>Lipides / Fat</b>	14 g	19%
Saturés / Saturated	9 g	47%
+Trans / Trans	0.4 g	
<b>Glucides / Carbohydrates</b>	43 g	
Fibres / Fibre	1 g	4%
Sucres / Sugars	30 g	30%
<b>Protéine / Protein</b>	2 g	
<b>Cholestérol / Cholesterol</b>	50 mg	
<b>Sodium / Sodium</b>	45 mg	2%
Potassium	75 mg	2%
Calcium	20 mg	2%
Fer / Iron	0.75 mg	4%

\*5% ou moins c'est peu, 15% ou plus c'est beaucoup

\*5% or less is a little, 15% or more is a lot

### Ingredients list

Sugar (sugar, brown sugar, fructose), Date puree (Dates, water, glucose-fructose, modified corn starch, salt, propylene glycol, sodium benzoate, potassium sorbate, agar agar, phosphoric acid, caramel color), Sugar (sugar, brown sugar, fructose), Wheat flour, Butter, Cream (cream, milk, microcrystalline cellulose, carrageenan, cellulose gum), Liquid whole egg, Shredded sweetened coconut (coconut, sugar, water, propylene glycol, salt, sulphites), Baking powder, Glycerin, Artificial flavour.

May contain piece of pit

Contains: Wheat, Milk, Sulphites, Egg

May contain: Soy, Oat, Barley

### Technical information

#### Physical Specifications :

- Portion height : 1" 1/4 +/- 1/8
- Portion size : NA
- Portion weight : NA g

#### Packaging specifications :

- 1,00 portion(s) per box
- 1,00 boxe(s) per case
- 2,33 KG gross weight per case
- 2,00 KG net weight per case

#### Pallet layout :

- 8,00 cases / row
- 16,00 cases high
- 128,00 cases / palett

#### Thawing specifications :

Defrost at 4°C for about 3 hours per portion.

Defrost at 4°C for about 12 hours per boxe.

#### Lifetime Product :

18 months in the freezer

#### Lifetime after thawing :

5 days in refrigerator (4°C)

#### Handling :

1- Withdraw the packing of the product. 2- Leave a knife under hot water and cut into portions. 3- Slip a spatula under the portions and serve it in your plate.

#### Reglementation :

The process is in compliance with the standard of the Food and Drug Regulations of Canada (C.R.C.,c.870) and with Code of Federal Regulations (CFR, title 21)

