

Technical Data Sheet



PREMIUM WHITE LAYER CAKE

Material : 4024320	UPC : 622001090592
Data Sheet Version : 01	Validation Date : 11-21-2023
Completed by : Tiffany Money	Title : National Regulatory Specialist

Product Description

A patisserie mix in powder form

Usage Information

Usage rate / recipe:

100 % on flour weight

Application / method:

Used in the production of celebration layer cakes

Ingredients: Enriched wheat flour, Sugar, Modified milk ingredients, Emulsifier (rice flour, polyglycerol esters of fatty acids), Baking powder, Wheat starch, Modified corn starch, Salt, Dried egg white (egg whites, citric acid, baker's yeast), Sodium stearoyl-2-lactylate, Carboxymethyl cellulose, Xanthan gum, Natural flavour.

Contains: Wheat, Milk, Egg

May contain: Soya

Country of Origin

Made in Canada from domestic and imported ingredients

Physical and Chemical Parameters

Characteristic	Method	Min	Max	Unit	Target Value
Dry Slick /Colour Evaluation	Pekar Slick Test (AAAC 1410)	-	-	-	Matches Standard (100)
Sieve Check	Visual Sieve Check	-	-	-	Conform
Baking Test Result	Visual & Sensory Evaluation	-	-	-	Conform

Organoleptic Characteristics

Method	Description	Standards
TP 40-007	Aroma	Compares to standard
TP 40-007	Colour	Compares to standard
TP 40-007	Flavour	Compares to standard

Microbiology (Indicative values)

Description	Max	Units
Total Plate Count	< 50, 000	CFU/g
E. coli	< 10	CFU/g
Salmonella	Absent / 25g	-
Listeria	Absent / 25g	-

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Nutrition Information

Nutrition Facts	
Valeur nutritive	
Per (100 g) pour (100 g)	
Calories 370	% Daily Value* % valeur quotidienne*
Fat / Lipides 2.5 g	3 %
Saturated / saturés 1.5 g	8 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 84 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 46 g	46 %
Sugar Alcohols / Polyalcools 0 g	
Protein / Protéines 4 g	
Cholesterol / Cholestérol 0 mg	
Sodium 850 mg	37 %
Potassium 125 mg	4 %
Calcium 20 mg	2 %
Iron / Fer 3.5 mg	19 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

The nutritional values provided on this report are based on compositional calculations obtained from the USDA nutritional database along with supplier data sheets. Though these values are typical representations of the stated product from reliable sources, there is no guarantee that the nutritional values provided are an exact match to experimental values.

Kosher Status

- Kosher Pareve COR322
 Kosher Dairy COR322D
 Not Kosher
 Other

*GMO Information

- Contains ingredient(s) derived from GMO(s) and/or contains a bioengineered food
 Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food
 Does not contain ingredient(s) derived from GMO(s) and does not contain a bioengineered food

*Based on supplier guarantees where applicable. Final product has not undergone DNA testing. Per NBFDS (National Bioengineered Food Disclosure Standard) 7 CFR Part 66

GFSI Quality Information

Mississauga – BRCGS Certificated / Fraser Valley - FSSC 22000 Certification
FOR PROFESSIONAL USE ONLY. DO NOT CONSUME RAW.

Storage Conditions and Shelf Life

Product should be stored off the floor and away from strong odors, direct sunlight, and frost in a clean and dry location at temperatures between 4 - 25°C (40 - 77°F) with a maximum R.H of 65%.

Shelf Life is 9 months from the manufacturing date provided that the product is stored under the stated conditions above in its original unopened package.

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Allergen Information

Allergen	Product	Line	Plant
(a) Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios or walnuts)	No	No	No
(b) Peanuts or derivatives	No	No	No
(c) Sesame Seeds or derivatives	No	No	No
(d) Wheat, Triticale or derivatives (including spelt & kamut)	Yes	Yes	Yes
(e) Eggs or derivatives	Yes	Yes	Yes
(f) Milk or dairy derivatives	Yes	Yes	Yes
(g) Soya or derivatives (excluding refined, bleached & deodorized soya oil)	+ May Contain	Yes	Yes
(h) Crustaceans or derivatives	No	No	No
(i) Shellfish or derivatives	No	No	No
(j) Fish or derivatives	No	No	No
(k) Mustard Seeds or derivatives	No	No	No
(l) Other Gluten Sources (barley, oats, rye)	No	No	Yes
(m) Sulphites (sulphur dioxide > 10 ppm)	No	Yes	Yes
(n) Coconut or derivatives	No	No	No

*Effective Allergen Control procedures are in place to prevent cross-contamination throughout all steps of transportation, production, warehousing. + Soya may be present DUE SOLELY to agricultural comingling.

Packaging Information

Packaging	Pallet Description	Pallet	Qty	Unit
Multi-wall paper bag – 20 kg net	Shrink-wrapped, slip sheet, wooden pallet	5/tier x 10 high	1000	kg

Lot Traceability Explanation

Lot traceability information is located on the side of the bag in the following order:

Unit Number / Material number / Batch number / Production date / Best before date
i.e. '004 4003842 BATCH: 0003618067 PDATE: 2020-JA-23 BB/MA: 2020-JL-23'

The unit number states the specific order within the batch that each unit is produced (004). The material number begins with "4" and is seven digits in length (4003842). Each Puratos product has a unique material number for easy product identification. Batch numbers are automatically generated by SAP in chronological order and are 10 digits in length (0003618067). Production and best before dates use the following format: YYYY-MM-DD.

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