



CERTIFICATE OF NUT-FREE COMPLIANCE

This Certificate is awarded to:

CANOVA BAKERY

(1642907 ALBERTA LTD- CANOVA PASTICCERIA)

Located at: 10754- 181 Street NW, Edmonton, AB, T5S 1K8, Canada

Considering the voluntary request submitted by the above-mentioned company, ACS Canada Certification Inc., an auditing body and provider of accredited Food Safety Management System (FSMS) certifications in North America, hereby confirms that the organization has successfully completed all three stages of the ACS Canada Nut-Free Certification Program. These stages include: (1) Allergen Management Program Review, (2) Analytical Testing of Products and Environment, and (3) On-site Facility Audit and PRP Verification, all of which are detailed in Annex A-Technical Evaluation Report.

The organization was found to be in full compliance with the following Codex references:

CODEX ALIMENTARIUS- FAO/WHO Code of Practice on

Food Allergen Management for Food Business Operators (CXC 80-2020)

and CODEX ALIMENTARIUS- General Principles of Food Hygiene (CXC 1-1969, Rev.5, 2022)

Scope of Activities: Manufacture of bakery goods including muffins, cookies, loaves, rolls, brownies, squares, scones, and egg-based products in a dedicated nut-free facility. Activities include ingredient sourcing and verification, preparation, baking, packaging, and labeling of finished goods.

Issued Date: February 2, 2026

Expiration Date: February 2, 2027

Certificate Number: CA2026315NF

This certificate is issued with the attached Technical Team Evaluation Report (Annex 1), which forms an integral part of the certification decision. Please refer to Annex 1 for evidence details and assessment summary.

Authorized Signatory:

Alex Eve

Certification Director

Contact Information:

Address: 318-901 Third Street West,
North Vancouver, BC, V7P3P9, Canada

Telephone: +1 604 9245506

Email: info@canadacerts.ca

www.canadacerts.ca



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This certificate shall remain valid until the expiration date, provided that the certified company continuously and accurately implements and documents all requirements related to its allergen control system, including: compliance with current laws and regulations, implementation of internal procedures, updates based on changes in consumer market regulations, and regular testing and periodic monitoring in accordance with the company's approved Allergen Management Manual. ACS Canada acknowledges accountability solely in cases of substantiated gross negligence. For confirmation of certificate validity, please visit www.canadacerts.ca/certificate-verification.



Annex 1- Technical Team Evaluation Report

Annex to Certificate of Nut-Free Compliance-CA2025315NF

Subject: Certification Evaluation Summary for Canova Bakery

Certificate Issued Date: February 2, 2026

Certified Facility: 10754-181 Street NW, Edmonton, AB, T5S 1K8, Canada

Business No.: 1642907 Alberta Ltd.

Evaluation Objective:

This evaluation was conducted as part of the ACS Canada Nut-Free Certification Program, in response to a voluntary application by Canova Bakery. The purpose was to assess the company's compliance with internationally recognized standards for allergen risk control in nut-free food production environments.

Evaluation Components (3-Stage Assessment):

Stage 1 Documentation Review: Allergen Management Program

Document Evaluated: Canova Bakery Allergen Management Manual

- **Version:** Revision 3
- **Date of issue:** January 3, 2025
- **Reviewer:** Technical Certification Team- ACS Canada
- **Summary:** The manual was reviewed for completeness and conformance with the Codex CXC 80-2020 and Allergen Control Guidelines. It contains detailed sections on:
 - Supplier allergen declarations
 - Ingredient approval workflows
 - Zoning and separation of allergenic/non-allergenic materials
 - Cleaning verification protocols
 - Staff training and labeling policy

As part of this review, the following product categories and specific variants were confirmed as being covered under the allergen risk control program:

- **Muffins:** Banana, Carrot Cinnamon, Blueberry Bran, Flaxseed, Apple Strawberry, Pumpkin, Cranberry Orange
- **Crispy Rice Squares:** Vanilla, Strawberry, Blueberry
- **Loaves:** Banana, Lemon Poppyseed, Carrot Pineapple, Banana Chocolate Chip, Pumpkin Spice
- **Dinner Rolls:** White, Whole Wheat
- **Puffed Wheat Squares**
- **Brownies:** Chocolate Fudge
- **Cookies:** Chocolate Chunk
- **Scones:** Cheddar Cheese, Pumpkin Spice



- **Egg-Based Products:** Spinach & Feta Bites, Broccoli & Cheddar Bites, Cheddar & Parsley Frittata
- **Panettone:** Classic Citrus, Chocolate, Cherry & Chocolate

These products were reviewed in relation to ingredient sourcing, cross contact prevention, supplier control, labeling, and facility zoning. Two representative product samples Banana Loaf and Whole Wheat Dinner Roll, along with multiple environmental swabs, were later tested in Stage 2, confirming the effectiveness of allergen management practices described in the manual.

Finding:

The manual meets the required standards for documented allergen management systems and provides evidence of proactive risk control measures across the product range.

Stage 2 Analytical Verification: Product & Environmental Testing

Accredited Laboratories Involved:

- Element Laboratory (Accredited ISO/IEC 17025)
- University of Guelph – Laboratory Services Division
- Sample Collection Date: January 25–26, 2026
- Testing Date: January 26–28, 2026
- Testing Method: ELISA, AOAC Approved, Multi-Allergen Detection Panel
- Lot ID: 1868396
- Test Report Reference Numbers:
 - 1868396-1 – Final Product (Cookies, Muffins, Loaves)
 - 1868396-2 – Environmental Surface Swabs (equipment, trays, benches)
- Target Allergens Tested:
 - Peanut
 - Almond
 - Hazelnut
 - Walnut
 - Cashew

Results:

All target allergens were **Not Detected** (< 0.5 ppm) across all submitted product and swab samples

Conclusion: The facility demonstrated non-detectable levels of the five declared nut allergens, confirming allergen-free status under real operating conditions.

Stage 3 On-Site Facility Audit

Audit Date: January 30, 2026

- Lead Auditor: Dr. Ali Mobaraki, registered food safety management system lead auditor
- Audit Type: Full scope allergen control audit & verification of prerequisite programs (PRPs)
- Standards Applied:
 - Codex CXC 1-1969 (Rev.5, 2022)-General Principles of Food Hygiene

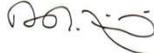


- Codex CXC 80-2020 – Food Allergen Management
- **Key Elements Verified On-Site:**
 - Raw material receiving and segregation
 - Production line hygiene zoning and sanitation logs
 - Cleaning validation records (ATP + swab logs)
 - Cross-contact prevention SOPs
 - Label control and allergen declaration
 - Staff allergen awareness training
- **Findings:**
 - No evidence of cross-contact risks was observed
 - Records and practices aligned with documented procedures
 - All production zones were physically segregated as per allergen risk classification

Overall Conclusion: The on-site audit confirmed implementation of the allergen control program and conformity to certification standards.

Certification Team Statement:

The above evaluations confirm that Canova Bakery has demonstrated implementation of allergen risk control systems, supported by third-party accredited laboratories testing and documented operational controls. The technical team confirms that approval certification was granted based on verifiable evidence and audit findings in line with Codex and food safety regulations. ACS Canada Certification Inc. assumes no responsibility for ongoing implementation or changes beyond the audit date and acknowledges accountability solely in cases of substantiated gross negligence. The certified organization remains fully responsible for maintaining system effectiveness and meeting ongoing compliance expectations.

Prepared by: 
D. Nicholson
Technical Certification Panel
ACS Canada Certification Inc.
North Vancouver, Canada
February 2, 2026