



# CANOVA

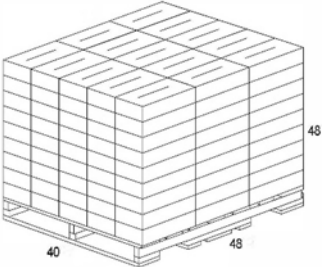
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

<p><b>PRODUCT NAME</b></p>	<div style="display: flex; align-items: center;"> <div style="flex: 1;"> <p style="font-size: 2em; font-weight: bold; color: #FFD700;">BANANA</p> <p style="font-size: 1.5em; font-family: cursive; color: #FFD700;">Bread</p> <p style="font-size: 1.2em; color: #FFD700;"><i>made with real bananas</i></p> </div> <div style="flex: 1;">  </div> </div>															
<p><b>PRODUCT CODE</b></p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Item #</th> <th style="text-align: left;">Configuration</th> <th style="text-align: left;">Quantity</th> <th style="text-align: left;">UPC</th> <th style="text-align: left;">SCC</th> </tr> </thead> <tbody> <tr> <td>702</td> <td>100 g BULK</td> <td>38 slices/case</td> <td>812373007025</td> <td>10812373007022</td> </tr> <tr> <td>704</td> <td>55 g BULK</td> <td>76 slices/case</td> <td>812373007049</td> <td>10812373007046</td> </tr> </tbody> </table>	Item #	Configuration	Quantity	UPC	SCC	702	100 g BULK	38 slices/case	812373007025	10812373007022	704	55 g BULK	76 slices/case	812373007049	10812373007046
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<p><b>PRODUCT DESCRIPTION</b></p>	<p>A rich, moist loaf cake made with real ripe bananas for authentic flavour and natural sweetness. The Banana Loaf has a soft, tender crumb and a golden-brown crust, providing consistent quality and a homemade-style appearance.</p> <p>This product is available in a variety of packaging formats and sizes to suit different market needs, including full loaves, pre-sliced loaves, and individually wrapped portions. Packaged options are designed to maintain freshness, extend shelf life, and ensure ease of handling for both retail and foodservice applications.</p>															
<p><b>INTENDED USE</b></p>	<p>Ready-to-eat baked good intended for direct human consumption. Suitable for individual sale or foodservice applications such as cafés, cafeterias, or retail bakery counters. Sold and shipped frozen. It must be thawed before serving. It may be consumed at ambient temperature or lightly warmed. Not intended for further processing.</p>															

<p><b>INGREDIENT LIST &amp; NUTRITIONAL INFORMATION</b></p>	<p>Wheat flour, Bananas, Sugar, Canola oil, Water, Eggs, Tapioca flour, Baking soda, Baking powder, Citric acid, Salt, Natural flavor.</p> <p><b>Contains:</b> Wheat, Egg.</p>	<p><b>Nutrition Facts</b> <b>Valeur nutritive</b> Per 55 g pour 55 g</p> <p><b>Calories 170</b>      % Daily Value* % valeur quotidienne*</p> <p><b>Fat / Lipides</b> 5 g      7 % Saturated / saturés 0.3 g      2 % + Trans / trans 0 g</p> <p><b>Carbohydrate / Glucides</b> 28 g Fibre / Fibres 2 g      7 % Sugars / Sucres 13 g      13 %</p> <p><b>Protein / Protéines</b> 2 g</p> <p><b>Cholesterol / Cholestérol</b> 0 mg</p> <p><b>Sodium</b> 125 mg      5 % <b>Potassium</b> 100 mg      2 % <b>Calcium</b> 10 mg      1 % <b>Iron / Fer</b> 0.75 mg      4 %</p> <p><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></p>	<p><b>Nutrition Facts</b> <b>Valeur nutritive</b> Per 100 g pour 100 g</p> <p><b>Calories 330</b>      % Daily Value* % valeur quotidienne*</p> <p><b>Fat / Lipides</b> 11 g      15 % Saturated / saturés 1 g      6 % + Trans / trans 0.2 g</p> <p><b>Carbohydrate / Glucides</b> 55 g Fibre / Fibres 2 g      7 % Sugars / Sucres 27 g      27 %</p> <p><b>Protein / Protéines</b> 5 g</p> <p><b>Cholesterol / Cholestérol</b> 25 mg</p> <p><b>Sodium</b> 190 mg      8 % <b>Potassium</b> 175 mg      5 % <b>Calcium</b> 20 mg      2 % <b>Iron / Fer</b> 1.5 mg      8 %</p> <p><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></p>																																												
<p><b>PHYSICAL CHARACTERISTICS</b></p>	<p><b>Appearance:</b> Evenly baked loaf with a golden-brown crust and uniform shape. Interior crumb is soft, moist, and light tan in colour with visible banana specks.</p> <p><b>Texture:</b> Tender and moist crumb structure with a fine, even grain. Slightly dense yet soft mouthfeel characteristic of banana-based loaves.</p> <p><b>Taste:</b> Rich, authentic banana flavour complemented by a natural sweetness. The profile is well-balanced — with a fresh and homemade taste.</p> <p><b>Size:</b> 110 grams/55 grams</p>																																														
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<p><b>PACKAGING TYPE PRIMARY AND SECONDARY</b></p>	<p><b>Bulk Packaging</b></p> <ul style="list-style-type: none"> <li><b>Primary Packaging (direct contact with product):</b> <ul style="list-style-type: none"> <li>Clear, food-grade polyethylene bag or liner</li> <li>Twist-tied to maintain freshness</li> </ul> </li> <li><b>Secondary Packaging (outer protection &amp; shipping):</b> <ul style="list-style-type: none"> <li>Corrugated cardboard case</li> <li>Case lined with food-grade poly liner (if required)</li> <li>Case labeled with product name, weight, lot code, best-before date, and allergen declaration</li> <li>Case sealed with tape for tamper evidence</li> </ul> </li> </ul> <p><b>Individually Wrapped Packaging</b></p> <ul style="list-style-type: none"> <li><b>Primary Packaging (direct contact with product):</b> <ul style="list-style-type: none"> <li>Single loaf slice wrapped in food grade polyethylene laminated film (clear or printed)</li> <li>Heat-sealed for freshness and tamper evidence</li> </ul> </li> <li><b>Secondary Packaging (outer protection &amp; shipping):</b> <ul style="list-style-type: none"> <li>Individually wrapped loaf slices packed into corrugated cardboard case</li> </ul> </li> </ul>																																														

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<b>STORAGE CONDITIONS</b>	<p>Product is sold and shipped frozen. Store at -18°C (0°F) or below until use. Once thawed:</p> <ul style="list-style-type: none"> <li>● Shelf life is 21 <b>days at ambient temperature - wrapped</b> (15°C to 25°C / 59°F to 77°F)</li> </ul> <p>Do <b>not refreeze</b> after thawing. Keep in sealed packaging to maintain freshness.</p>																		
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<b>LABELLING REQUIREMENTS</b>	<ul style="list-style-type: none"> <li>● Product name</li> <li>● Quantity per case (e.g., “38 x 100 g Loaf slices”)</li> <li>● Gross and net case weight</li> <li>● Production date and Best Before date</li> <li>● Lot or batch code</li> <li>● Allergen information</li> <li>● Nutritional Facts Table</li> <li>● Storage instructions (e.g., “Keep Frozen at -18°C or below”)</li> <li>● Full name and address of manufacturer or distributor</li> <li>● Bilingual labeling (English and French) as required for sale across Canada.</li> </ul>																		
<b>COUNTRY OF ORIGIN</b>	<p>10754 – 181 Street NW Edmonton, Alberta, Canada T5S 1K8</p>																		
<b>LOT CODING FORMAT</b>	<p><b>Code Example:</b> BLB 00026</p> <ul style="list-style-type: none"> <li>● BLB – Product and packaging identifier (Banana Loaf BULK)</li> <li>● <b>000</b> – Julian calendar day of the production date (001 = Jan 1, 365 = Dec 31)</li> <li>● <b>26</b> – Last two digits of the production year (e.g., 2026)</li> </ul> <p>This lot code allows full traceability of product batch, configuration, and production date.</p>																		
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