

# CANOVA

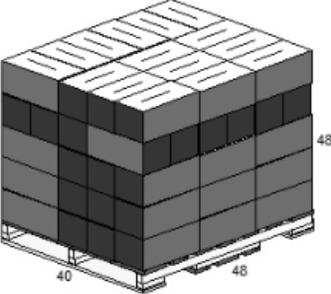
-BAKERY-

## PRODUCT SPECIFICATION INFORMATION

<b>PRODUCT NAME</b>	<p><b>BANANA</b> <i>Bread</i> <i>made with real bananas</i></p> 															
<b>PRODUCT CODE</b>	<table border="1"><thead><tr><th>Item #</th><th>Configuration</th><th>Quantity</th><th>UPC</th><th>SCC</th></tr></thead><tbody><tr><td><b>L600</b></td><td>110 g BULK</td><td>54 slices/case</td><td>812373006004</td><td>10812373007213</td></tr><tr><td><b>910</b></td><td>55 g BULK</td><td>144 slices/case</td><td>812373009104</td><td>10812373009101</td></tr></tbody></table>	Item #	Configuration	Quantity	UPC	SCC	<b>L600</b>	110 g BULK	54 slices/case	812373006004	10812373007213	<b>910</b>	55 g BULK	144 slices/case	812373009104	10812373009101
Item #	Configuration	Quantity	UPC	SCC												
<b>L600</b>	110 g BULK	54 slices/case	812373006004	10812373007213												
<b>910</b>	55 g BULK	144 slices/case	812373009104	10812373009101												
<b>PRODUCT DESCRIPTION</b>	<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>															
<b>INTENDED USE</b>	<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, Eggs, Tapioca flour, Baking soda, Baking powder, Citric acid, Salt, Natural flavor.</p> <p>Canola Oil Cooking Spray: Canola oil, Soy lecithin, Dimethyl silicone, propellent.</p>	<p><b>Nutrition Facts</b> <b>Valeur nutritive</b> Per 1 slice (55 g) / par 1 tranche (55 g)</p> <table border="1"> <thead> <tr> <th>Amount Teneur</th> <th>% Daily Value % valeur quotidienne</th> </tr> </thead> <tbody> <tr> <td><b>Calories / Calories 160</b></td> <td></td> </tr> <tr> <td><b>Fat / Lipides 5 g</b></td> <td><b>8 %</b></td> </tr> <tr> <td>Saturates / saturés 0.3 g + Trans / trans 0 g</td> <td>2 %</td> </tr> <tr> <td><b>Cholesterol / Cholestérol 0 mg</b></td> <td></td> </tr> <tr> <td><b>Sodium / Sodium 125 mg</b></td> <td><b>5 %</b></td> </tr> <tr> <td><b>Potassium / Potassium 105 mg</b></td> <td><b>3 %</b></td> </tr> <tr> <td><b>Carbohydrate / Glucides 28 g</b></td> <td><b>9 %</b></td> </tr> <tr> <td>Fibre / Fibres 2 g</td> <td>8 %</td> </tr> <tr> <td>Sugars / Sucres 13 g</td> <td></td> </tr> <tr> <td><b>Protein / Protéines 2 g</b></td> <td></td> </tr> <tr> <td>Vitamin A / Vitamine A</td> <td>0 %</td> </tr> <tr> <td>Vitamin C / Vitamine C</td> <td>0 %</td> </tr> <tr> <td>Calcium / Calcium</td> <td>0 %</td> </tr> <tr> <td>Iron / Fer</td> <td>6 %</td> </tr> </tbody> </table>	Amount Teneur	% Daily Value % valeur quotidienne	<b>Calories / Calories 160</b>		<b>Fat / Lipides 5 g</b>	<b>8 %</b>	Saturates / saturés 0.3 g + Trans / trans 0 g	2 %	<b>Cholesterol / Cholestérol 0 mg</b>		<b>Sodium / Sodium 125 mg</b>	<b>5 %</b>	<b>Potassium / Potassium 105 mg</b>	<b>3 %</b>	<b>Carbohydrate / Glucides 28 g</b>	<b>9 %</b>	Fibre / Fibres 2 g	8 %	Sugars / Sucres 13 g		<b>Protein / Protéines 2 g</b>		Vitamin A / Vitamine A	0 %	Vitamin C / Vitamine C	0 %	Calcium / Calcium	0 %	Iron / Fer	6 %	<p><b>Nutrition Facts</b> <b>Valeur nutritive</b> Per 1 slice (110 g) pour 1 tranche (110 g)</p> <table border="1"> <thead> <tr> <th></th> <th>% Daily Value*</th> </tr> </thead> <tbody> <tr> <td><b>Calories 360</b></td> <td></td> </tr> <tr> <td><b>Fat / Lipides 12 g</b></td> <td><b>16 %</b></td> </tr> <tr> <td>Saturated / saturés 1 g + Trans / trans 0.2 g</td> <td>6 %</td> </tr> <tr> <td><b>Carbohydrate / Glucides 60 g</b></td> <td></td> </tr> <tr> <td>Fibre / Fibres 2 g</td> <td>7 %</td> </tr> <tr> <td>Sugars / Sucres 29 g</td> <td>29 %</td> </tr> <tr> <td><b>Protein / Protéines 5 g</b></td> <td></td> </tr> <tr> <td><b>Cholesterol / Cholestérol 25 mg</b></td> <td></td> </tr> <tr> <td><b>Sodium 200 mg</b></td> <td><b>9 %</b></td> </tr> <tr> <td>Potassium 200 mg</td> <td>6 %</td> </tr> <tr> <td>Calcium 20 mg</td> <td>2 %</td> </tr> <tr> <td>Iron / Fer 1.75 mg</td> <td>10 %</td> </tr> </tbody> </table> <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>		% Daily Value*	<b>Calories 360</b>		<b>Fat / Lipides 12 g</b>	<b>16 %</b>	Saturated / saturés 1 g + Trans / trans 0.2 g	6 %	<b>Carbohydrate / Glucides 60 g</b>		Fibre / Fibres 2 g	7 %	Sugars / Sucres 29 g	29 %	<b>Protein / Protéines 5 g</b>		<b>Cholesterol / Cholestérol 25 mg</b>		<b>Sodium 200 mg</b>	<b>9 %</b>	Potassium 200 mg	6 %	Calcium 20 mg	2 %	Iron / Fer 1.75 mg	10 %
Amount Teneur	% Daily Value % valeur quotidienne																																																										
<b>Calories / Calories 160</b>																																																											
<b>Fat / Lipides 5 g</b>	<b>8 %</b>																																																										
Saturates / saturés 0.3 g + Trans / trans 0 g	2 %																																																										
<b>Cholesterol / Cholestérol 0 mg</b>																																																											
<b>Sodium / Sodium 125 mg</b>	<b>5 %</b>																																																										
<b>Potassium / Potassium 105 mg</b>	<b>3 %</b>																																																										
<b>Carbohydrate / Glucides 28 g</b>	<b>9 %</b>																																																										
Fibre / Fibres 2 g	8 %																																																										
Sugars / Sucres 13 g																																																											
<b>Protein / Protéines 2 g</b>																																																											
Vitamin A / Vitamine A	0 %																																																										
Vitamin C / Vitamine C	0 %																																																										
Calcium / Calcium	0 %																																																										
Iron / Fer	6 %																																																										
	% Daily Value*																																																										
<b>Calories 360</b>																																																											
<b>Fat / Lipides 12 g</b>	<b>16 %</b>																																																										
Saturated / saturés 1 g + Trans / trans 0.2 g	6 %																																																										
<b>Carbohydrate / Glucides 60 g</b>																																																											
Fibre / Fibres 2 g	7 %																																																										
Sugars / Sucres 29 g	29 %																																																										
<b>Protein / Protéines 5 g</b>																																																											
<b>Cholesterol / Cholestérol 25 mg</b>																																																											
<b>Sodium 200 mg</b>	<b>9 %</b>																																																										
Potassium 200 mg	6 %																																																										
Calcium 20 mg	2 %																																																										
Iron / Fer 1.75 mg	10 %																																																										
<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>																																																										
<p><b>ALLERGEN INFORMATION</b></p> 	<table border="1"> <thead> <tr> <th>Ingredient</th> <th>Contains</th> <th>May Contain</th> <th>Present in Facility</th> </tr> </thead> <tbody> <tr> <td>Milk</td> <td>X</td> <td>✓</td> <td>✓</td> </tr> <tr> <td>Egg</td> <td>✓</td> <td>✓</td> <td>✓</td> </tr> <tr> <td>Peanuts</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Soy</td> <td>✓</td> <td>X</td> <td>✓</td> </tr> <tr> <td>Wheat</td> <td>✓</td> <td>✓</td> <td>✓</td> </tr> <tr> <td>Shellfish</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Fish</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Mustard</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Sesame</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Sulphites</td> <td>X</td> <td>X</td> <td>X</td> </tr> </tbody> </table>			Ingredient	Contains	May Contain	Present in Facility	Milk	X	✓	✓	Egg	✓	✓	✓	Peanuts	X	X	X	Soy	✓	X	✓	Wheat	✓	✓	✓	Shellfish	X	X	X	Fish	X	X	X	Mustard	X	X	X	Sesame	X	X	X	Sulphites	X	X	X												
Ingredient	Contains	May Contain	Present in Facility																																																								
Milk	X	✓	✓																																																								
Egg	✓	✓	✓																																																								
Peanuts	X	X	X																																																								
Soy	✓	X	✓																																																								
Wheat	✓	✓	✓																																																								
Shellfish	X	X	X																																																								
Fish	X	X	X																																																								
Mustard	X	X	X																																																								
Sesame	X	X	X																																																								
Sulphites	X	X	X																																																								
<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> </ul> </li> </ul>																																																										

	<ul style="list-style-type: none"> <li>○ Heat-sealed for freshness and tamper evidence</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> <li>○ Case labeled with product description, quantity, weight, lot code, best-before date, and allergen declaration</li> <li>○ Case sealed with tape for tamper evidence</li> </ul> </li> </ul>												
<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>												
<b>SHELF LIFE</b>	<p><b>Ambient – Wrapped</b></p> <ul style="list-style-type: none"> <li>○ 21 Days</li> </ul> <p><b>Frozen – Wrapped</b></p> <ul style="list-style-type: none"> <li>○ 12 Months</li> </ul>												
<b>LABELLING REQUIREMENTS</b>	<ul style="list-style-type: none"> <li>● Product name</li> <li>● Quantity per case (e.g., “60 x 55 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> WDRI00025</p> <ul style="list-style-type: none"> <li>● TSI – Product and packaging identifier (Thin Slice Individual)</li> <li>● <b>000</b> – Julien calendar day of the production date (001 = Jan 1, 365 = Dec 31)</li> <li>● <b>25</b> – Last two digits of the production year (e.g., 2025)</li> </ul> <p>This lot code allows full traceability of product batch, configuration, and production date.</p>												
<b>FINISHED PRODUCT TESTING PARAMETERS</b>	<table border="1"> <thead> <tr> <th>Parameter</th> <th>Specification</th> <th>Testing Frequency</th> </tr> </thead> <tbody> <tr> <td><b>Weight</b></td> <td>Target: 110 g/55 g ± 3 g</td> <td>3 times, daily</td> </tr> <tr> <td><b>Appearance</b></td> <td>Uniform golden tan color, no burnt edges, no underbaking</td> <td>Visual check each lot</td> </tr> <tr> <td><b>Internal Temperature</b></td> <td>Minimum 74°C (during baking)</td> <td>Spot check every 2 hours</td> </tr> </tbody> </table>	Parameter	Specification	Testing Frequency	<b>Weight</b>	Target: 110 g/55 g ± 3 g	3 times, daily	<b>Appearance</b>	Uniform golden tan color, no burnt edges, no underbaking	Visual check each lot	<b>Internal Temperature</b>	Minimum 74°C (during baking)	Spot check every 2 hours
Parameter	Specification	Testing Frequency											
<b>Weight</b>	Target: 110 g/55 g ± 3 g	3 times, daily											
<b>Appearance</b>	Uniform golden tan color, no burnt edges, no underbaking	Visual check each lot											
<b>Internal Temperature</b>	Minimum 74°C (during baking)	Spot check every 2 hours											

	<table border="1"> <tr> <td><b>Metal Detection</b></td> <td>Ferrous ≥ 2.0 mm, Non-Ferrous ≥ 2.5 mm, SS ≥ 3.0 mm</td> <td>As per metal detection program</td> </tr> <tr> <td><b>Label Accuracy</b></td> <td>Correct product, allergens, lot code, BBD</td> <td>Start-up &amp; label changes</td> </tr> <tr> <td><b>Packaging Integrity</b></td> <td>No seal failures or contamination</td> <td>Hourly or visual inspection</td> </tr> </table>	<b>Metal Detection</b>	Ferrous ≥ 2.0 mm, Non-Ferrous ≥ 2.5 mm, SS ≥ 3.0 mm	As per metal detection program	<b>Label Accuracy</b>	Correct product, allergens, lot code, BBD	Start-up & label changes	<b>Packaging Integrity</b>	No seal failures or contamination	Hourly or visual inspection											
<b>Metal Detection</b>	Ferrous ≥ 2.0 mm, Non-Ferrous ≥ 2.5 mm, SS ≥ 3.0 mm	As per metal detection program																			
<b>Label Accuracy</b>	Correct product, allergens, lot code, BBD	Start-up & label changes																			
<b>Packaging Integrity</b>	No seal failures or contamination	Hourly or visual inspection																			
<b>MICROBIOLOGICAL CRITERIA</b>	<table border="1"> <thead> <tr> <th>Test</th> <th>Specification / Limit</th> </tr> </thead> <tbody> <tr> <td><b>Total Plate Count (TPC)</b></td> <td>≤ 10<sup>4</sup> CFU/g</td> </tr> <tr> <td><b>Yeast and Mold</b></td> <td>≤ 10<sup>2</sup> CFU/g</td> </tr> <tr> <td><b>Coliforms</b></td> <td>≤ 10<sup>2</sup> CFU/g</td> </tr> <tr> <td><b>E. coli</b></td> <td>Not detected in 1 g</td> </tr> <tr> <td><b>Listeria spp.</b></td> <td>Not detected in 25 g</td> </tr> <tr> <td><b>Listeria monocytogenes</b></td> <td>Not detected in 25 g</td> </tr> <tr> <td><b>Salmonella spp.</b></td> <td>Not detected in 25 g</td> </tr> </tbody> </table>	Test	Specification / Limit	<b>Total Plate Count (TPC)</b>	≤ 10 <sup>4</sup> CFU/g	<b>Yeast and Mold</b>	≤ 10 <sup>2</sup> CFU/g	<b>Coliforms</b>	≤ 10 <sup>2</sup> CFU/g	<b>E. coli</b>	Not detected in 1 g	<b>Listeria spp.</b>	Not detected in 25 g	<b>Listeria monocytogenes</b>	Not detected in 25 g	<b>Salmonella spp.</b>	Not detected in 25 g				
Test	Specification / Limit																				
<b>Total Plate Count (TPC)</b>	≤ 10 <sup>4</sup> CFU/g																				
<b>Yeast and Mold</b>	≤ 10 <sup>2</sup> CFU/g																				
<b>Coliforms</b>	≤ 10 <sup>2</sup> CFU/g																				
<b>E. coli</b>	Not detected in 1 g																				
<b>Listeria spp.</b>	Not detected in 25 g																				
<b>Listeria monocytogenes</b>	Not detected in 25 g																				
<b>Salmonella spp.</b>	Not detected in 25 g																				
<b>PALLET CONFIGURATION</b>	<table border="1"> <tr> <td><b>Case Size</b></td> <td>16" x 8" x 8.5"</td> </tr> <tr> <td><b>Case Qty</b></td> <td>54 x BULK Slices</td> </tr> <tr> <td><b>Tare Weight</b></td> <td>0.32 Kg</td> </tr> <tr> <td><b>Gross Weight</b></td> <td>6.26 Kg</td> </tr> <tr> <td><b>Cases/Pallet</b></td> <td>75</td> </tr> </table> <table border="1"> <tr> <td><b>Case Size</b></td> <td>16" x 8" x 8.5"</td> </tr> <tr> <td><b>Case Qty</b></td> <td>144 x BULK ½ Slices</td> </tr> <tr> <td><b>Tare Weight</b></td> <td>0.32 Kg</td> </tr> <tr> <td><b>Gross Weight</b></td> <td>8.24 Kg</td> </tr> <tr> <td><b>Cases/Pallet</b></td> <td>75</td> </tr> </table> 	<b>Case Size</b>	16" x 8" x 8.5"	<b>Case Qty</b>	54 x BULK Slices	<b>Tare Weight</b>	0.32 Kg	<b>Gross Weight</b>	6.26 Kg	<b>Cases/Pallet</b>	75	<b>Case Size</b>	16" x 8" x 8.5"	<b>Case Qty</b>	144 x BULK ½ Slices	<b>Tare Weight</b>	0.32 Kg	<b>Gross Weight</b>	8.24 Kg	<b>Cases/Pallet</b>	75
<b>Case Size</b>	16" x 8" x 8.5"																				
<b>Case Qty</b>	54 x BULK Slices																				
<b>Tare Weight</b>	0.32 Kg																				
<b>Gross Weight</b>	6.26 Kg																				
<b>Cases/Pallet</b>	75																				
<b>Case Size</b>	16" x 8" x 8.5"																				
<b>Case Qty</b>	144 x BULK ½ Slices																				
<b>Tare Weight</b>	0.32 Kg																				
<b>Gross Weight</b>	8.24 Kg																				
<b>Cases/Pallet</b>	75																				
<b>DOCUMENT ISSUE DATE</b>	2025-OC-24																				