

CANOVA

-BAKERY-

PRODUCT SPECIFICATION INFORMATION

780 452 8960 | 10754 - 181 STREET
 EDMONTON | ALBERTA CANADA T5S 1K8
 INFO@CANOVA.CA   CANOVAYEG

<p>PRODUCT NAME</p>	<div style="display: flex; align-items: center; justify-content: center;"> <div style="text-align: center; margin-right: 20px;"> <p>BLUEBERRY BRAN</p> <p><i>Mini</i></p> <p>MUFFIN</p> </div>  </div>																				
<p>PRODUCT CODE</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>716</td> <td>60g I/W</td> <td>40/case</td> <td>812373007162</td> <td>10812373007169</td> </tr> <tr> <td>710</td> <td>60g BULK</td> <td>40/case</td> <td>812373007100</td> <td>10812373007107</td> </tr> <tr> <td>750</td> <td>50g BULK</td> <td>65/case</td> <td>812373007506</td> <td>10812373007503</td> </tr> </tbody> </table>	Item #	Configuration	Quantity	UPC	SCC	716	60g I/W	40/case	812373007162	10812373007169	710	60g BULK	40/case	812373007100	10812373007107	750	50g BULK	65/case	812373007506	10812373007503
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<p>PRODUCT DESCRIPTION</p>	<p>A hearty, moist bran muffin made with natural wheat bran, fancy molasses, and buttermilk powder. Filled with juicy blueberries for a wholesome, flavorful bite. Baked to a golden brown with a soft, moist crumb and light bran texture.</p>																				
<p>INTENDED USE</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>INGREDIENT LIST & NUTRITIONAL INFORMATION</p>	<p>Wheat flour, Water, Sugars (sugar, molasses), Egg, Wheat bran, Canola oil, Wild blueberries, Buttermilk powder, Natural flavor, Baking Powder, Baking Soda, Salt. Canola oil cooking spray: Canola oil, Soy lecithin, Dimethyl silicon, Propellant.</p> <p>Contains: Wheat, Egg, Milk, Soy</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="917 195 1182 577"> <p>Nutrition Facts Valeur nutritive</p> <p>Per 1 muffin (60 g) pour 1 muffin (60 g)</p> <p>Calories 160 % Daily Value*</p> <hr/> <p>Fat / Lipides 6 g 8 %</p> <p>Saturated / saturés 1 g + Trans / trans 0 g 5 %</p> <p>Carbohydrate / Glucides 26 g</p> <p>Fibre / Fibres 2 g 7 %</p> <p>Sugars / Sucres 11 g 11 %</p> <p>Protein / Protéines 4 g</p> <p>Cholesterol / Cholestérol 35 mg</p> <p>Sodium 180 mg 8 %</p> <p>Potassium 200 mg 4 %</p> <p>Calcium 50 mg 4 %</p> <p>Iron / Fer 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> </div> <div data-bbox="1193 195 1458 577"> <p>Nutrition Facts Valeur nutritive</p> <p>Per 1 muffin (50 g) pour 1 muffin (50 g)</p> <p>Calories 150 % Daily Value*</p> <hr/> <p>Fat / Lipides 5 g 7 %</p> <p>Saturated / saturés 0.5 g + Trans / trans 0 g 3 %</p> <p>Carbohydrate / Glucides 23 g</p> <p>Fibre / Fibres 2 g 7 %</p> <p>Sugars / Sucres 10 g 10 %</p> <p>Protein / Protéines 4 g</p> <p>Cholesterol / Cholestérol 30 mg</p> <p>Sodium 200 mg 9 %</p> <p>Potassium 150 mg 3 %</p> <p>Calcium 30 mg 2 %</p> <p>Iron / Fer 1.25 mg 7 %</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> </div> </div>																																												
<p>ALLERGEN INFORMATION</p>	<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 35%;">Ingredient</th> <th style="width: 15%;">Contains</th> <th style="width: 15%;">May Contain</th> <th style="width: 35%;">Present in Facility</th> </tr> </thead> <tbody> <tr><td>Milk</td><td>✓</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>✓</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	✓	✓	✓	Egg	✓	✓	✓	Peanuts	X	X	X	Soy	✓	✓	✓	Wheat	✓	✓	✓	Shellfish	X	X	X	Fish	X	X	X	Mustard	X	X	X	Sesame	X	X	X	Sulphites	X	X	X
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<p>PHYSICAL CHARACTERISTICS</p>	<p>Appearance: Round, handcrafted appearance. Golden brown crust with a soft, wheat-colored crumb</p> <p>Texture: Tender, slightly dense, with a moist interior</p> <p>Taste: Mild, slightly sweet, buttery flavor</p> <p>Size: 30g (Customizable)</p>																																												
<p>PACKAGING TYPE PRIMARY AND SECONDARY</p>	<p>Bulk Packaging</p> <ul style="list-style-type: none"> • Primary Packaging (direct contact with product): <ul style="list-style-type: none"> ○ Clear, food-grade polyethylene bag or liner ○ Twist-tied to maintain freshness • Secondary Packaging (outer protection & shipping): <ul style="list-style-type: none"> ○ Corrugated cardboard case ○ Case lined with food-grade poly liner (if required) ○ Case labeled with product name, weight, lot code, best-before date, and allergen declaration ○ Case sealed with tape for tamper evidence <p>Individually Wrapped Packaging</p> <ul style="list-style-type: none"> • Primary Packaging (direct contact with product): <ul style="list-style-type: none"> ○ Single roll wrapped in food grade polyethylene laminated film (clear or printed) ○ Heat-sealed for freshness and tamper evidence • Secondary Packaging (outer protection & shipping): <ul style="list-style-type: none"> ○ Individually wrapped rolls packed into corrugated cardboard case 																																												

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STORAGE CONDITIONS	<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"> ● Shelf life is 4-5 days at ambient temperature - wrapped (15°C to 25°C / 59°F to 77°F) ● 7-10 days refrigerated (0°C to 4°C / 32°F to 39°F) <p>Do not refreeze after thawing. Keep in sealed packaging to maintain freshness.</p>									
SHELF LIFE	<p>Ambient – Wrapped</p> <ul style="list-style-type: none"> ○ 4-5 days <p>Refrigerated – Wrapped</p> <ul style="list-style-type: none"> ○ 7-10 Days <p>Frozen – Wrapped</p> <ul style="list-style-type: none"> ○ 12 Months 									
LABELLING REQUIREMENTS	<ul style="list-style-type: none"> ● Product name ● Quantity per case (e.g., “40 x 60 g muffins”) ● Gross and net case weight ● Production date and Best Before date ● Lot or batch code ● Allergen information ● Nutritional Facts Table ● Storage instructions (e.g., “Keep Frozen at -18°C or below”) ● Full name and address of manufacturer or distributor ● Bilingual labeling (English and French) as required for sale across Canada. 									
COUNTRY OF ORIGIN	<p>10754 181 Street NW Edmonton, Alberta, Canada T5S 1K8</p>									
LOT CODING FORMAT	<p>Code Example: BBI6 0025</p> <ul style="list-style-type: none"> ● BBI6 – Product and packaging identifier (60g Blueberry Bran Individual) ● 000 – Julien calendar day of the production date (001 = Jan 1, 365 = Dec 31) ● 25 – Last two digits of the production year (e.g., 2025) <p>This lot code allows full traceability of product batch, configuration, and production date.</p>									
FINISHED PRODUCT TESTING PARAMETERS	<table border="1"> <thead> <tr> <th>Parameter</th> <th>Specification</th> <th>Testing Frequency</th> </tr> </thead> <tbody> <tr> <td>Weight</td> <td>Target: 60 g of 50 g ± 3 g</td> <td>3 times, daily</td> </tr> <tr> <td>Appearance</td> <td>Uniform color, no burnt edges, no underbaking</td> <td>Visual check each lot</td> </tr> </tbody> </table>	Parameter	Specification	Testing Frequency	Weight	Target: 60 g of 50 g ± 3 g	3 times, daily	Appearance	Uniform color, no burnt edges, no underbaking	Visual check each lot
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Internal Temperature	Minimum 90°C (during baking)	Spot check every 2 hours
Metal Detection	Ferrous ≥ 2.0 mm, Non-Ferrous ≥ 2.5 mm, SS ≥ 3.0 mm	As per metal detection program
Label Accuracy	Correct product, allergens, lot code, BBD	Start-up & label changes
Packaging Integrity	No seal failures or contamination	Hourly or visual inspection

MICROBIOLOGICAL CRITERIA

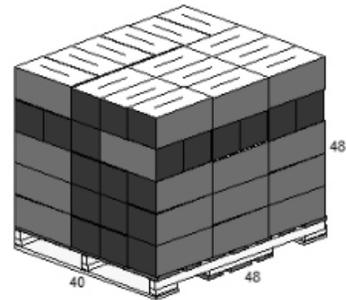
Test	Specification / Limit
Total Plate Count (TPC)	≤ 10 ⁴ CFU/g
Yeast and Mold	≤ 10 ² CFU/g
Coliforms	≤ 10 ² CFU/g
E. coli	Not detected in 1 g
Listeria spp.	Not detected in 25 g
Listeria monocytogenes	Not detected in 25 g
Salmonella spp.	Not detected in 25 g

PALLET CONFIGURATION

Case Size	16" x 8" x 8.5"
Case Qty	40 x 60g I/W Muffins
Net Weight	0.32 Kg
Gross Weight	2.72 Kg
Cases/Pallet	75

Case Size	16" x 8" x 8.5"
Case Qty	40 x 60g BULK Muffins
Net Weight	0.32 Kg
Gross Weight	2.72 Kg
Cases/Pallet	75

Case Size	16" x 8" x 8.5"
Case Qty	65 x 50g BULK Muffins
Net Weight	0.32 Kg
Gross Weight	3.57 Kg
Cases/Pallet	75



DOCUMENT ISSUE DATE

2026-JA-07