

# CANOVA

-BAKERY-

## PRODUCT SPECIFICATION INFORMATION

| <b>PRODUCT NAME</b>                                  | <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p><b>BLUEBERRY<br/>CRUMBLE</b></p> <p><i>Mini</i></p> <p><b>MUFFINS</b></p> </div>  </div>   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
|--|---|----------|---------------|----------------|-----|-----|----------------|-----------------|-----------------------|---------------------|----------------|---------------------------|------|---------------------------|------|-----------------------|--|-------------------------------------|--|--------------------|-----|----------------------|------|--------------------------------|--|--|--|---------------|-----|------------------|-----|---------------|-----|-------------------|-----|
| <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>134</td> <td>90g (3x30g) I/W</td> <td>14/case</td> <td>812373001341</td> <td>10812373001344</td> </tr> </tbody> </table>   | Item #   | Configuration | Quantity       | UPC | SCC | 134            | 90g (3x30g) I/W | 14/case               | 812373001341        | 10812373001344 |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| Item #   | Configuration   | Quantity | UPC           | SCC            |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| 134  | 90g (3x30g) I/W   | 14/case  | 812373001341  | 10812373001344 |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| <b>PRODUCT DESCRIPTION</b>                           | <p>A soft, moist white muffin base filled with real freeze-dried blueberries and topped with a light crumble for a sweet, bakery-style finish. Each muffin is baked to a golden colour with a tender crumb and balanced blueberry flavour, offering a classic homemade appearance in a convenient snack-size format.</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>   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| <b>INGREDIENT LIST &amp; NUTRITIONAL INFORMATION</b> | <div style="display: flex; justify-content: space-between;"> <div data-bbox="427 1371 1097 1499"> <p>Wheat Flour, Sugar, Canola oil, Water, Egg, Buttermilk powder, Freeze dried blueberries, Flavor mix (rowanberry fruit extract, tapioca flour, wheat flour), Baking powder, Mono- and di-glycerides, Salt, Citric acid.</p> </div> <div data-bbox="1141 1371 1442 1812" style="border: 1px solid black; padding: 5px;"> <p><b>Nutrition Facts</b><br/><b>Valeur nutritive</b></p> <p>Per 3 muffins (90 g)<br/>pour 3 muffins (90 g)</p> <table border="1"> <thead> <tr> <th></th> <th style="text-align: right;">% Daily Value*</th> </tr> <tr> <th></th> <th style="text-align: right;">% valeur quotidienne*</th> </tr> </thead> <tbody> <tr> <td><b>Calories 380</b></td> <td></td> </tr> <tr> <td><b>Fat / Lipides</b> 17 g</td> <td style="text-align: right;">23 %</td> </tr> <tr> <td>Saturated / saturés 2.5 g</td> <td style="text-align: right;">15 %</td> </tr> <tr> <td>+ Trans / trans 0.4 g</td> <td></td> </tr> <tr> <td><b>Carbohydrate / Glucides</b> 15 g</td> <td></td> </tr> <tr> <td>Fibre / Fibres 1 g</td> <td style="text-align: right;">4 %</td> </tr> <tr> <td>Sugars / Sucres 26 g</td> <td style="text-align: right;">26 %</td> </tr> <tr> <td><b>Protein / Protéines</b> 5 g</td> <td></td> </tr> <tr> <td><b>Cholesterol / Cholestérol</b> 35 mg</td> <td></td> </tr> <tr> <td>Sodium 190 mg</td> <td style="text-align: right;">8 %</td> </tr> <tr> <td>Potassium 200 mg</td> <td style="text-align: right;">6 %</td> </tr> <tr> <td>Calcium 75 mg</td> <td style="text-align: right;">6 %</td> </tr> <tr> <td>Iron / Fer 1.5 mg</td> <td style="text-align: right;">8 %</td> </tr> </tbody> </table> <p><small>*5% or less is a little, 15% or more is a lot<br/>*5% ou moins c'est peu, 15% ou plus c'est beaucoup</small></p> </div> </div> |          |               |                |     |     | % Daily Value* |                 | % valeur quotidienne* | <b>Calories 380</b> |                | <b>Fat / Lipides</b> 17 g | 23 % | Saturated / saturés 2.5 g | 15 % | + Trans / trans 0.4 g |  | <b>Carbohydrate / Glucides</b> 15 g |  | Fibre / Fibres 1 g | 4 % | Sugars / Sucres 26 g | 26 % | <b>Protein / Protéines</b> 5 g |  | <b>Cholesterol / Cholestérol</b> 35 mg |  | Sodium 190 mg | 8 % | Potassium 200 mg | 6 % | Calcium 75 mg | 6 % | Iron / Fer 1.5 mg | 8 % |
|  | % Daily Value*  |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
|  | % valeur quotidienne*   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| <b>Calories 380</b>                                  |   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| <b>Fat / Lipides</b> 17 g                            | 23 %  |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| Saturated / saturés 2.5 g                            | 15 %  |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| + Trans / trans 0.4 g                                |   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| <b>Carbohydrate / Glucides</b> 15 g                  |   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| Fibre / Fibres 1 g                                   | 4 %   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| Sugars / Sucres 26 g                                 | 26 %  |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| <b>Protein / Protéines</b> 5 g                       |   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| <b>Cholesterol / Cholestérol</b> 35 mg               |   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| Sodium 190 mg  | 8 %   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| Potassium 200 mg                                     | 6 %   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| Calcium 75 mg  | 6 %   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| Iron / Fer 1.5 mg                                    | 8 %   |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |
| <b>PHYSICAL CHARACTERISTICS</b>                      | <p><b>Appearance:</b> Golden brown muffin top with visible crumble and visible inclusions throughout.<br/><b>Texture:</b> Soft, moist interior with a light, slightly crisp top.</p>  |          |               |                |     |     |                |                 |                       |                     |                |                           |      |                           |      |                       |  |                                     |  |                    |     |                      |      |                                |  |  |  |               |     |                  |     |               |     |                   |     |

|  | <p><b>Taste:</b> Mild vanilla-white muffin base complemented by a natural blueberry sweetness and subtle crumble flavor.</p> <p><b>Size:</b> 30 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>✓</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>X</td> <td>X</td> <td>X</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 | X | X | 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   | ✓   | ✓           | ✓                   |             |                     |      |   |   |   |     |   |   |   |         |   |   |   |     |   |   |   |       |   |   |   |           |   |   |   |      |   |   |   |         |   |   |   |        |   |   |   |           |   |   |   |
| Egg  | ✓   | ✓           | ✓                   |             |                     |      |   |   |   |     |   |   |   |         |   |   |   |     |   |   |   |       |   |   |   |           |   |   |   |      |   |   |   |         |   |   |   |        |   |   |   |           |   |   |   |
| Peanuts  | X   | X           | X                   |             |                     |      |   |   |   |     |   |   |   |         |   |   |   |     |   |   |   |       |   |   |   |           |   |   |   |      |   |   |   |         |   |   |   |        |   |   |   |           |   |   |   |
| Soy  | X   | X           | 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>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>○ 3 muffins per clear plastic tray 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 3 pack muffins 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>                    |             |                     |             |                     |      |   |   |   |     |   |   |   |         |   |   |   |     |   |   |   |       |   |   |   |           |   |   |   |      |   |   |   |         |   |   |   |        |   |   |   |           |   |   |   |
| <p><b>STORAGE CONDITIONS</b></p>   | <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> <li>• <b>30 days refrigerated</b> (0°C to 4°C / 32°F to 39°F)</li> </ul> <p>Do <b>not refreeze</b> after thawing. Keep in sealed packaging to maintain freshness.</p>  |             |                     |             |                     |      |   |   |   |     |   |   |   |         |   |   |   |     |   |   |   |       |   |   |   |           |   |   |   |      |   |   |   |         |   |   |   |        |   |   |   |           |   |   |   |
| <p><b>SHELF LIFE</b></p>   | <p><b>Ambient – Wrapped</b></p> <ul style="list-style-type: none"> <li>○ 21 days</li> </ul> <p><b>Refrigerated – Wrapped</b></p> <ul style="list-style-type: none"> <li>○ 30 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., “14 x 3-Pack 30 g muffins”)</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>                   | 10754 – 181 Street NW<br>Edmonton, Alberta, Canada T5S 1K8  |                                |                       |                                |                         |                       |                         |                   |   |                       |                             |                              |                          |                               |   |                                |                       |   |                          |                            |                                   |                             |
| <b>LOT CODING FORMAT</b>                   | <p><b>Code Example:</b> BCM3 00025</p> <p>BCM3 – Product and packaging identifier (Blueberry Crumble Muffin)</p> <ul style="list-style-type: none"> <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: 30 g ± 3 g</td> <td>3 times, daily</td> </tr> <tr> <td><b>Appearance</b></td> <td>Rounded muffin top, uniform 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> <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> </tbody> </table> | Parameter                      | Specification         | Testing Frequency              | <b>Weight</b>           | Target: 30 g ± 3 g    | 3 times, daily          | <b>Appearance</b> | Rounded muffin top, uniform color, no burnt edges, no underbaking | Visual check each lot | <b>Internal Temperature</b> | Minimum 74°C (during baking) | Spot check every 2 hours | <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 |
| Parameter                                  | Specification   | Testing Frequency              |                       |                                |                         |                       |                         |                   |   |                       |                             |                              |                          |                               |   |                                |                       |   |                          |                            |                                   |                             |
| <b>Weight</b>                              | Target: 30 g ± 3 g  | 3 times, daily                 |                       |                                |                         |                       |                         |                   |   |                       |                             |                              |                          |                               |   |                                |                       |   |                          |                            |                                   |                             |
| <b>Appearance</b>                          | Rounded muffin top, uniform color, no burnt edges, no underbaking   | Visual check each lot          |                       |                                |                         |                       |                         |                   |   |                       |                             |                              |                          |                               |   |                                |                       |   |                          |                            |                                   |                             |
| <b>Internal Temperature</b>                | Minimum 74°C (during baking)  | Spot check every 2 hours       |                       |                                |                         |                       |                         |                   |   |                       |                             |                              |                          |                               |   |                                |                       |   |                          |                            |                                   |                             |
| <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<br/>CONFIGURATION</b> | <table border="1"> <tr> <td><b>Case Size</b></td> <td>15.87" x 8" x 4.25"</td> </tr> <tr> <td><b>Case Qty</b></td> <td>14 x I/W 3-Pack</td> </tr> <tr> <td><b>Tare Weight</b></td> <td>0.23 Kg</td> </tr> <tr> <td><b>Gross Weight</b></td> <td>1.49 Kg</td> </tr> <tr> <td><b>Cases/Pallet</b></td> <td>150</td> </tr> </table> |                     | <b>Case Size</b> | 15.87" x 8" x 4.25" | <b>Case Qty</b> | 14 x I/W 3-Pack | <b>Tare Weight</b> | 0.23 Kg | <b>Gross Weight</b> | 1.49 Kg | <b>Cases/Pallet</b> | 150 |  |
|                                 | <b>Case Size</b>   | 15.87" x 8" x 4.25" |                  |                     |                 |                 |                    |         |                     |         |                     |     |  |
|                                 | <b>Case Qty</b>  | 14 x I/W 3-Pack     |                  |                     |                 |                 |                    |         |                     |         |                     |     |  |
|                                 | <b>Tare Weight</b>   | 0.23 Kg             |                  |                     |                 |                 |                    |         |                     |         |                     |     |  |
|                                 | <b>Gross Weight</b>  | 1.49 Kg             |                  |                     |                 |                 |                    |         |                     |         |                     |     |  |
|                                 | <b>Cases/Pallet</b>  | 150                 |                  |                     |                 |                 |                    |         |                     |         |                     |     |  |
|                                 |  |                     |                  |                     |                 |                 |                    |         |                     |         |                     |     |  |
|                                 |  |                     |                  |                     |                 |                 |                    |         |                     |         |                     |     |  |
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|                                 |  |                     |                  |                     |                 |                 |                    |         |                     |         |                     |     |  |
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