

CANOVA

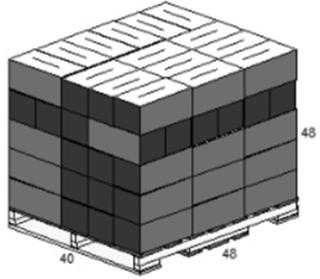
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

PRODUCT NAME	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>CARROT CINNAMON</p> <p><i>Mini</i></p> <p>MUFFIN</p> </div>  </div>																																																																												
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PRODUCT DESCRIPTION	<p>A moist, tender mini muffin made with real shredded carrots, warm cinnamon, and bakery-grade ingredients. Designed for bite-sized convenience with consistent portion control, ideal for foodservice, retail multipacks, or bulk frozen bakery programs.</p>																																																																												
INTENDED USE	<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>																																																																												
INGREDIENT LIST & NUTRITIONAL INFORMATION	<p>Wheat flour, Sugar, Carrots, Canola oil, Water, Eggs, Baking soda, Salt. Canola Oil Cooking Spray: Canola oil, Soy lecithin, Dimethyl silicone, Propellant.</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2">Nutrition Facts</th> </tr> <tr> <th colspan="2">Valeur nutritive</th> </tr> <tr> <td colspan="2">Per 1 muffin (60 g)</td> </tr> <tr> <td colspan="2">pour 1 muffin (60 g)</td> </tr> </thead> <tbody> <tr> <td>Calories 190</td> <td style="text-align: right;">% Daily Value*</td> </tr> <tr> <td>Fat / Lipides 9 g</td> <td style="text-align: right;">12 %</td> </tr> <tr> <td>Saturated / saturés 1 g</td> <td style="text-align: right;">5 %</td> </tr> <tr> <td>+ Trans / trans 0 g</td> <td></td> </tr> <tr> <td>Carbohydrate / Glucides 25 g</td> <td></td> </tr> <tr> <td>Fibre / Fibres 1 g</td> <td style="text-align: right;">4 %</td> </tr> <tr> <td>Sugars / Sucres 11 g</td> <td style="text-align: right;">11 %</td> </tr> <tr> <td>Protein / Protéines 3 g</td> <td></td> </tr> <tr> <td>Cholesterol / Cholestérol 30 mg</td> <td></td> </tr> <tr> <td>Sodium 135 mg</td> <td style="text-align: right;">6 %</td> </tr> <tr> <td>Potassium 50 mg</td> <td style="text-align: right;">1 %</td> </tr> <tr> <td>Calcium 30 mg</td> <td style="text-align: right;">2 %</td> </tr> <tr> <td>Iron / Fer 1 mg</td> <td style="text-align: right;">6 %</td> </tr> <tr> <td colspan="2"><small>*5% or less is a little, 15% or more is a lot</small></td> </tr> <tr> <td colspan="2"><small>*5% ou moins c'est peu, 15% ou plus c'est beaucoup</small></td> </tr> </tbody> </table> </div> <div style="width: 45%;"> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2">Nutrition Facts</th> </tr> <tr> <th colspan="2">Valeur nutritive</th> </tr> <tr> <td colspan="2">Per 1 muffin (50 g)</td> </tr> <tr> <td colspan="2">pour 1 muffin (50 g)</td> </tr> </thead> <tbody> <tr> <td>Calories 160</td> <td style="text-align: right;">% Daily Value*</td> </tr> <tr> <td>Fat / Lipides 8 g</td> <td style="text-align: right;">11 %</td> </tr> <tr> <td>Saturated / saturés 1 g</td> <td style="text-align: right;">6 %</td> </tr> <tr> <td>+ Trans / trans 0 g</td> <td></td> </tr> <tr> <td>Carbohydrate / Glucides 21 g</td> <td></td> </tr> <tr> <td>Fibre / Fibres 1 g</td> <td style="text-align: right;">4 %</td> </tr> <tr> <td>Sugars / Sucres 9 g</td> <td style="text-align: right;">9 %</td> </tr> <tr> <td>Protein / Protéines 3 g</td> <td></td> </tr> <tr> <td>Cholesterol / Cholestérol 25 mg</td> <td></td> </tr> <tr> <td>Sodium 115 mg</td> <td style="text-align: right;">5 %</td> </tr> <tr> <td>Potassium 50 mg</td> <td style="text-align: right;">1 %</td> </tr> <tr> <td>Calcium 20 mg</td> <td style="text-align: right;">2 %</td> </tr> <tr> <td>Iron / Fer 1 mg</td> <td style="text-align: right;">6 %</td> </tr> <tr> <td colspan="2"><small>*5% or less is a little, 15% or more is a lot</small></td> </tr> <tr> <td colspan="2"><small>*5% ou moins c'est peu, 15% ou plus c'est beaucoup</small></td> </tr> </tbody> </table> </div> </div>	Nutrition Facts		Valeur nutritive		Per 1 muffin (60 g)		pour 1 muffin (60 g)		Calories 190	% Daily Value*	Fat / Lipides 9 g	12 %	Saturated / saturés 1 g	5 %	+ Trans / trans 0 g		Carbohydrate / Glucides 25 g		Fibre / Fibres 1 g	4 %	Sugars / Sucres 11 g	11 %	Protein / Protéines 3 g		Cholesterol / Cholestérol 30 mg		Sodium 135 mg	6 %	Potassium 50 mg	1 %	Calcium 30 mg	2 %	Iron / Fer 1 mg	6 %	<small>*5% or less is a little, 15% or more is a lot</small>		<small>*5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>		Nutrition Facts		Valeur nutritive		Per 1 muffin (50 g)		pour 1 muffin (50 g)		Calories 160	% Daily Value*	Fat / Lipides 8 g	11 %	Saturated / saturés 1 g	6 %	+ Trans / trans 0 g		Carbohydrate / Glucides 21 g		Fibre / Fibres 1 g	4 %	Sugars / Sucres 9 g	9 %	Protein / Protéines 3 g		Cholesterol / Cholestérol 25 mg		Sodium 115 mg	5 %	Potassium 50 mg	1 %	Calcium 20 mg	2 %	Iron / Fer 1 mg	6 %	<small>*5% or less is a little, 15% or more is a lot</small>		<small>*5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>	
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PHYSICAL CHARACTERISTICS	<p>Appearance: Golden orange muffin with visible carrot specks, slightly domed top. Texture: Soft, moist crumb, tender with slight density from carrots.</p>																																																																												

	<p>Taste: Sweet carrot profile with pronounced cinnamon and warm spice notes.</p> <p>Size: 60 grams or 50 grams</p>																																																
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<p>PACKAGING TYPE PRIMARY AND SECONDARY</p>	<p>Individually Wrapped Packaging</p> <ul style="list-style-type: none"> • Primary Packaging (direct contact with product): <ul style="list-style-type: none"> ○ Single muffin 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 muffins packed into corrugated cardboard case ○ Case labeled with product description, quantity, weight, lot code, best-before date, and allergen declaration ○ Case sealed with tape for tamper evidence <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 ○ Twisted closed 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>STORAGE CONDITIONS</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"> • 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>																																																
<p>SHELF LIFE</p>	<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	10754 – 181 Street NW Edmonton, Alberta, Canada T5S 1K8																					
LOT CODING FORMAT	<p>Code Example: CCI6 00025</p> <ul style="list-style-type: none"> • Product and packaging identifier (Carrot Cinnamon Individual 60g) • 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: 30 g ± 3 g</td> <td>3 times, daily</td> </tr> <tr> <td>Appearance</td> <td>Rounded muffin top, uniform color, no burnt edges, no underbaking</td> <td>Visual check each lot</td> </tr> <tr> <td>Internal Temperature</td> <td>Minimum 74°C (during baking)</td> <td>Spot check every 2 hours</td> </tr> <tr> <td>Metal Detection</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>Label Accuracy</td> <td>Correct product, allergens, lot code, BBD</td> <td>Start-up & label changes</td> </tr> <tr> <td>Packaging Integrity</td> <td>No seal failures or contamination</td> <td>Hourly or visual inspection</td> </tr> </tbody> </table>	Parameter	Specification	Testing Frequency	Weight	Target: 30 g ± 3 g	3 times, daily	Appearance	Rounded muffin top, uniform color, no burnt edges, no underbaking	Visual check each lot	Internal Temperature	Minimum 74°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
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PALLET CONFIGURATION	Case Size	16" x 8" x 8.5"	
	Case Qty	40 x I/W or Bulk 60g	
	Tare Weight	0.23 Kg	
	Gross Weight	2.43 Kg	
	Cases/Pallet	75	
	Case Size	16" x 8" x 8.5"	
	Case Qty	65 x 50g BULK	
	Tare Weight	0.23 Kg	
	Gross Weight	3.48 Kg	
	Cases/Pallet	75	
DOCUMENT ISSUE DATE	2025-NO-20		