

CANOVA

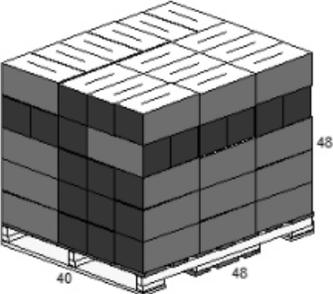
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

<p>PRODUCT NAME</p>	<div style="display: flex; align-items: center; justify-content: center;"> <div style="text-align: center; margin-right: 20px;">  </div>  </div>																												
<p>PRODUCT CODE</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%;">Item #</th> <th style="width: 20%;">Configuration</th> <th style="width: 15%;">Quantity</th> <th style="width: 20%;">UPC</th> <th style="width: 35%;">SCC</th> </tr> </thead> <tbody> <tr> <td>731</td> <td>50 g BULK</td> <td>48/case</td> <td>812373007315</td> <td>10812373007312</td> </tr> <tr> <td>721</td> <td>50 g I/W</td> <td>40/case</td> <td>812373007216</td> <td>10812373007213</td> </tr> </tbody> </table>	Item #	Configuration	Quantity	UPC	SCC	731	50 g BULK	48/case	812373007315	10812373007312	721	50 g I/W	40/case	812373007216	10812373007213													
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<p>PRODUCT DESCRIPTION</p>	<p>A savory scone made with real cheddar cheese. Golden brown exterior with a soft, flaky interior. Distinct cheddar flavor profile with a balanced buttery taste.</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>	<div style="display: flex; justify-content: space-between;"> <div style="width: 65%;"> <p>Wheat Flour, Water, Egg, Sugar, Margarine, Cheddar Cheese (Pasteurized milk, Modified milk ingredients, Salt, Bacterial culture, Calcium chloride, Microbial enzyme, Annatto cellulose, Natamycin), Baking Powder, Buttermilk Powder, Salt. Canola Oil Cooking Spray (Canola oil, Soy lecithin, Dimethyl Silicone, Propellant.)</p> </div> <div style="width: 30%; border: 1px solid black; padding: 5px;"> <p>Nutrition Facts Valeur nutritive</p> <p>Per 1 scone (50 g) pour 1 scone (50 g)</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left; border-bottom: 1px solid black;"></th> <th style="text-align: right; border-bottom: 1px solid black;">% Daily Value*</th> </tr> </thead> <tbody> <tr> <td>Calories 160</td> <td style="text-align: right;">% valeur quotidienne*</td> </tr> <tr> <td>Fat / Lipides 7 g</td> <td style="text-align: right;">9 %</td> </tr> <tr> <td>Saturated / saturés 2 g</td> <td style="text-align: right;">10 %</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 5 g</td> <td style="text-align: right;">5 %</td> </tr> <tr> <td>Protein / Protéines 5 g</td> <td></td> </tr> <tr> <td>Cholesterol / Cholestérol 25 mg</td> <td></td> </tr> <tr> <td>Sodium 230 mg</td> <td style="text-align: right;">10 %</td> </tr> <tr> <td>Potassium 30 mg</td> <td style="text-align: right;">1 %</td> </tr> <tr> <td>Calcium 50 mg</td> <td style="text-align: right;">4 %</td> </tr> <tr> <td>Iron / Fer 1 mg</td> <td style="text-align: right;">6 %</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> </div> </div>		% Daily Value*	Calories 160	% valeur quotidienne*	Fat / Lipides 7 g	9 %	Saturated / saturés 2 g	10 %	+ Trans / trans 0 g		Carbohydrate / Glucides 21 g		Fibre / Fibres 1 g	4 %	Sugars / Sucres 5 g	5 %	Protein / Protéines 5 g		Cholesterol / Cholestérol 25 mg		Sodium 230 mg	10 %	Potassium 30 mg	1 %	Calcium 50 mg	4 %	Iron / Fer 1 mg	6 %
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PHYSICAL CHARACTERISTICS	<p>Appearance: Handcrafted appearance. Golden brown, with visible melted cheddar inclusions.</p> <p>Texture: Flaky, tender crumb; crisp edges.</p> <p>Taste: Rich, savory cheddar flavor with buttery notes; slightly sweet.</p> <p>Size: 50 grams</p>																																												
ALLERGEN INFORMATION 	<table border="1" data-bbox="430 321 1406 695"> <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>✓</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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PACKAGING TYPE PRIMARY AND SECONDARY	<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 scone 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 scones 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 																																												
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., “48 x 50 g scones”) • 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: WDRI00025</p> <ul style="list-style-type: none"> • CCSB – Product and packaging identifier (Cheddar Cheese Scone BULK) • 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>																					
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PALLET CONFIGURATION	Case Size	16" x 8" x 8.5"	
	Case Qty	48 x BULK Scones	
	Tare Weight	0.32 Kg	
	Gross Weight	2.72 Kg	
	Cases/Pallet	75	
	Case Size	16" x 8" x 8.5"	
	Case Qty	40 x I/W Scones	
	Tare Weight	0.32 Kg	
	Gross Weight	2.32 Kg	
	Cases/Pallet	75	
DOCUMENT ISSUE DATE	2025-SE-25		