

CANOVA

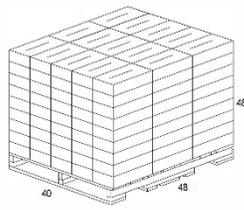
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

<p>PRODUCT NAME</p>	<p style="text-align: center;">DOUBLE CHOCOLATE <i>Mini</i> MUFFINS</p> 																																																																												
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<p>PRODUCT DESCRIPTION</p>	<p>A rich, moist chocolate muffin made with real cocoa powder and semi-sweet chocolate chips for a decadent flavour and soft texture. Each mini muffin has a dark, glossy top and a tender crumb with visible chocolate inclusions, delivering a bakery-quality indulgence in a convenient snack-sized format.</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, Sugar, Canola oil, Water, Egg, Chocolate chips (sugars [sugar, dextrose, unsweetened chocolate, cocoa butter, Soy lecithin, vanilla extract), Alkalized cocoa powder, Buttermilk Poder, Flavor mix (rowanberry fruit extract, tapioca flour, wheat flour), Baking powder, Mono- and diglycerides, Salt, Citric acid.</p> <table border="1" data-bbox="1130 1377 1442 1833"> <thead> <tr> <th colspan="2">Nutrition Facts</th> <th colspan="2">Valeur nutritive</th> </tr> <tr> <td colspan="4">Per 3 muffin (90 g)</td> </tr> <tr> <td colspan="4">pour 3 muffin (90 g)</td> </tr> <tr> <td colspan="2">Calories 380</td> <td colspan="2">% Daily Value*</td> </tr> <tr> <td colspan="2"></td> <td colspan="2">% valeur quotidienne*</td> </tr> <tr> <td>Fat / Lipides 20 g</td> <td></td> <td></td> <td>27 %</td> </tr> <tr> <td>Saturated / saturés 3.5 g</td> <td></td> <td></td> <td>20 %</td> </tr> <tr> <td>+ Trans / trans 0.4 g</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Carbohydrate / Glucides 49 g</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Fibre / Fibres 2 g</td> <td></td> <td></td> <td>7 %</td> </tr> <tr> <td>Sugars / Sucres 27 g</td> <td></td> <td></td> <td>27 %</td> </tr> <tr> <td>Protein / Protéines 5 g</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Cholesterol / Cholestérol 35 mg</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Sodium 280 mg</td> <td></td> <td></td> <td>12 %</td> </tr> <tr> <td>Potassium 400 mg</td> <td></td> <td></td> <td>12 %</td> </tr> <tr> <td>Calcium 75 mg</td> <td></td> <td></td> <td>6 %</td> </tr> <tr> <td>Iron / Fer 3 mg</td> <td></td> <td></td> <td>17 %</td> </tr> <tr> <td colspan="4">*5% or less is a little, 15% or more is a lot</td> </tr> <tr> <td colspan="4">*5% ou moins c'est peu, 15% ou plus c'est beaucoup</td> </tr> </thead></table>	Nutrition Facts		Valeur nutritive		Per 3 muffin (90 g)				pour 3 muffin (90 g)				Calories 380		% Daily Value*				% valeur quotidienne*		Fat / Lipides 20 g			27 %	Saturated / saturés 3.5 g			20 %	+ Trans / trans 0.4 g				Carbohydrate / Glucides 49 g				Fibre / Fibres 2 g			7 %	Sugars / Sucres 27 g			27 %	Protein / Protéines 5 g				Cholesterol / Cholestérol 35 mg				Sodium 280 mg			12 %	Potassium 400 mg			12 %	Calcium 75 mg			6 %	Iron / Fer 3 mg			17 %	*5% or less is a little, 15% or more is a lot				*5% ou moins c'est peu, 15% ou plus c'est beaucoup			
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PHYSICAL CHARACTERISTICS	<p>Appearance: Evenly baked, dark brown color with visible chocolate chips on the surface and throughout.</p> <p>Texture: Soft, moist interior with a light, slightly crisp top.</p> <p>Taste: Rich cocoa base complemented by the sweetness of chocolate chips.</p> <p>Size: 30 grams</p>																																												
ALLERGEN INFORMATION 	<table border="1"> <thead> <tr> <th data-bbox="428 359 729 390">Ingredient</th> <th data-bbox="729 359 937 390">Contains</th> <th data-bbox="937 359 1162 390">May Contain</th> <th data-bbox="1162 359 1406 390">Present in Facility</th> </tr> </thead> <tbody> <tr> <td data-bbox="428 390 729 422">Milk</td> <td data-bbox="729 390 937 422">✓</td> <td data-bbox="937 390 1162 422">✓</td> <td data-bbox="1162 390 1406 422">✓</td> </tr> <tr> <td data-bbox="428 422 729 453">Egg</td> <td data-bbox="729 422 937 453">✓</td> <td data-bbox="937 422 1162 453">✓</td> <td data-bbox="1162 422 1406 453">✓</td> </tr> <tr> <td data-bbox="428 453 729 485">Peanuts</td> <td data-bbox="729 453 937 485">✗</td> <td data-bbox="937 453 1162 485">✗</td> <td data-bbox="1162 453 1406 485">✗</td> </tr> <tr> <td data-bbox="428 485 729 516">Soy</td> <td data-bbox="729 485 937 516">✓</td> <td data-bbox="937 485 1162 516">✓</td> <td data-bbox="1162 485 1406 516">✓</td> </tr> <tr> <td data-bbox="428 516 729 548">Wheat</td> <td data-bbox="729 516 937 548">✓</td> <td data-bbox="937 516 1162 548">✓</td> <td data-bbox="1162 516 1406 548">✓</td> </tr> <tr> <td data-bbox="428 548 729 579">Shellfish</td> <td data-bbox="729 548 937 579">✗</td> <td data-bbox="937 548 1162 579">✗</td> <td data-bbox="1162 548 1406 579">✗</td> </tr> <tr> <td data-bbox="428 579 729 611">Fish</td> <td data-bbox="729 579 937 611">✗</td> <td data-bbox="937 579 1162 611">✗</td> <td data-bbox="1162 579 1406 611">✗</td> </tr> <tr> <td data-bbox="428 611 729 642">Mustard</td> <td data-bbox="729 611 937 642">✗</td> <td data-bbox="937 611 1162 642">✗</td> <td data-bbox="1162 611 1406 642">✗</td> </tr> <tr> <td data-bbox="428 642 729 674">Sesame</td> <td data-bbox="729 642 937 674">✗</td> <td data-bbox="937 642 1162 674">✗</td> <td data-bbox="1162 642 1406 674">✗</td> </tr> <tr> <td data-bbox="428 674 729 726">Sulphites</td> <td data-bbox="729 674 937 726">✗</td> <td data-bbox="937 674 1162 726">✗</td> <td data-bbox="1162 674 1406 726">✗</td> </tr> </tbody> </table>	Ingredient	Contains	May Contain	Present in Facility	Milk	✓	✓	✓	Egg	✓	✓	✓	Peanuts	✗	✗	✗	Soy	✓	✓	✓	Wheat	✓	✓	✓	Shellfish	✗	✗	✗	Fish	✗	✗	✗	Mustard	✗	✗	✗	Sesame	✗	✗	✗	Sulphites	✗	✗	✗
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PACKAGING TYPE PRIMARY AND SECONDARY	<p>Individually Wrapped Packaging</p> <ul style="list-style-type: none"> • Primary Packaging (direct contact with product): <ul style="list-style-type: none"> ○ 3 muffins per clear plastic tray 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 3 pack 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 																																												
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 21 days at ambient temperature - wrapped (15°C to 25°C / 59°F to 77°F) • 30 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"> ○ 21 days <p>Refrigerated – Wrapped</p> <ul style="list-style-type: none"> ○ 30 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., “14 x 3-Pack 30 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: DCM3 00025</p> <ul style="list-style-type: none"> • DCM3 – Product and packaging identifier (Double Chocolate Muffin) • 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	15.87" x 8" x 4.25"	
	Case Qty	14 x I/W 3-Pack	
	Tare Weight	0.23 Kg	
	Gross Weight	1.49 Kg	
	Cases/Pallet	150	
	DOCUMENT ISSUE DATE	2025-NO-03	