

# CANOVA

-BAKERY-

## PRODUCT SPECIFICATION INFORMATION

<b>PRODUCT NAME</b>	<p><b>LEMON</b> <i>Loaf</i> <b>THICK SLICE</b> <i>infused with natural lemon flavour</i></p> 																				
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<b>PRODUCT DESCRIPTION</b>	<p>A bright, moist loaf cake made with natural lemon flavour and fresh ingredients for a clean, refreshing citrus profile. Poppy seeds are incorporated throughout the batter to provide a classic speckled appearance and subtle texture. The Lemon Poppyseed Loaf has a soft, tender crumb and a golden, lightly glazed crust, offering consistent quality and an appealing, homemade-style look.</p> <p>This product is available in a variety of packaging formats and sizes to suit different market needs, including full loaves, pre-sliced loaves, and individually wrapped portions. Packaged options are designed to maintain freshness, extend shelf life, and ensure ease of handling for both retail and foodservice applications.</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>																				

<p><b>INGREDIENT LIST &amp; NUTRITIONAL INFORMATION</b></p>	<p>Wheat flour, Canola oil, Eggs, Sugar, Buttermilk powder, Natural flavor, Poppyseeds, Baking powder, Tapioca flour, Salt, Citric acid.</p> <p>Contains: Wheat, Egg, Milk.</p>	<table border="1"> <thead> <tr> <th colspan="2">Nutrition Facts</th> <th colspan="2">Valeur nutritive</th> </tr> </thead> <tbody> <tr> <td colspan="4">Per 1 slice (110 g) pour 1 tranche (110 g)</td> </tr> <tr> <td colspan="2"><b>Calories 430</b></td> <td colspan="2">% Daily Value*</td> </tr> <tr> <td colspan="2"><b>Fat / Lipides 20 g</b></td> <td colspan="2">27 %</td> </tr> <tr> <td colspan="2">Saturated / saturés 2 g</td> <td colspan="2">12 %</td> </tr> <tr> <td colspan="2">+ Trans / trans 0.4 g</td> <td colspan="2"></td> </tr> <tr> <td colspan="2"><b>Carbohydrate / Glucides 57 g</b></td> <td colspan="2"></td> </tr> <tr> <td colspan="2">Fibre / Fibres 1 g</td> <td colspan="2">4 %</td> </tr> <tr> <td colspan="2">Sugars / Sucres 30 g</td> <td colspan="2">30 %</td> </tr> <tr> <td colspan="2"><b>Protein / Protéines 6 g</b></td> <td colspan="2"></td> </tr> <tr> <td colspan="2"><b>Cholesterol / Cholestérol 60 mg</b></td> <td colspan="2"></td> </tr> <tr> <td colspan="2"><b>Sodium 230 mg</b></td> <td colspan="2">10 %</td> </tr> <tr> <td colspan="2">Potassium 100 mg</td> <td colspan="2">3 %</td> </tr> <tr> <td colspan="2">Calcium 75 mg</td> <td colspan="2">6 %</td> </tr> <tr> <td colspan="2">Iron / Fer 1.75 mg</td> <td colspan="2">10 %</td> </tr> <tr> <td colspan="4">*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup</td> </tr> </tbody> </table>	Nutrition Facts		Valeur nutritive		Per 1 slice (110 g) pour 1 tranche (110 g)				<b>Calories 430</b>		% Daily Value*		<b>Fat / Lipides 20 g</b>		27 %		Saturated / saturés 2 g		12 %		+ Trans / trans 0.4 g				<b>Carbohydrate / Glucides 57 g</b>				Fibre / Fibres 1 g		4 %		Sugars / Sucres 30 g		30 %		<b>Protein / Protéines 6 g</b>				<b>Cholesterol / Cholestérol 60 mg</b>				<b>Sodium 230 mg</b>		10 %		Potassium 100 mg		3 %		Calcium 75 mg		6 %		Iron / Fer 1.75 mg		10 %		*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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<p><b>PHYSICAL CHARACTERISTICS</b></p>	<p><b>Appearance:</b> Evenly baked loaf with a golden-brown crust and uniform shape. Interior crumb is soft, moist, and bright yellow in colour with visible poppy seeds.</p> <p><b>Texture:</b> Moist and slightly dense crumb with slight poppyseed bite. Crust is firm and uniform.</p> <p><b>Taste:</b> Balanced lemon flavour with mild sweetness and characteristic poppyseed profile.</p> <p><b>Size:</b> 110 grams</p>																																																																	
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<p><b>PACKAGING TYPE PRIMARY AND SECONDARY</b></p>	<p><b>Bulk 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>Clear, food-grade polyethylene bag or liner</li> <li>Twist-tied to maintain freshness</li> </ul> </li> <li><b>Secondary Packaging (outer protection &amp; shipping):</b> <ul style="list-style-type: none"> <li>Corrugated cardboard case</li> <li>Case lined with food-grade poly liner (if required)</li> <li>Case labeled with product name, weight, lot code, best-before date, and allergen declaration</li> <li>Case sealed with tape for tamper evidence</li> </ul> </li> </ul> <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>Single loaf slice 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></li> </ul>																																																																	

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<b>STORAGE CONDITIONS</b>	<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> </ul> <p>Do <b>not refreeze</b> after thawing. Keep in sealed packaging to maintain freshness.</p>															
<b>SHELF LIFE</b>	<p><b>Ambient – Wrapped</b></p> <ul style="list-style-type: none"> <li>○ 21 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., “42 x 110 g Loaf slices”)</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>	<p>10754 – 181 Street NW Edmonton, Alberta, Canada T5S 1K8</p>															
<b>LOT CODING FORMAT</b>	<p><b>Code Example:</b> LPI 00025</p> <ul style="list-style-type: none"> <li>● LPI – Product and packaging identifier (Lemon Poppyseed Individual)</li> <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: 110 g ± 3 g</td> <td>3 times, daily</td> </tr> <tr> <td><b>Appearance</b></td> <td>Uniform golden tan 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> </tbody> </table>	Parameter	Specification	Testing Frequency	<b>Weight</b>	Target: 110 g ± 3 g	3 times, daily	<b>Appearance</b>	Uniform golden tan 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
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