

# CANOVA

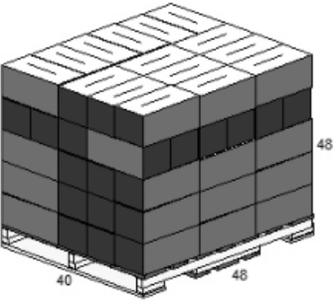
-BAKERY-

## PRODUCT SPECIFICATION INFORMATION

<p><b>PRODUCT NAME</b></p>	<div style="display: flex; align-items: center; justify-content: center;"> <div style="text-align: center;"> <p><i>Puffed</i> <b>WHEAT</b> <b>SQUARE</b></p> </div> <div style="margin-left: 20px;">  </div> </div>																																																								
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<p><b>PRODUCT DESCRIPTION</b></p>	<p>Puffed Wheat Squares are a ready-to-eat confectionery bar made with puffed wheat cereal bound in a cocoa-based syrup. Each square is chewy yet light in texture, offering a balanced sweetness with a chocolate flavour. Ideal as a snack or dessert item, these squares are portioned for convenience and consistent quality.</p>																																																								
<p><b>INTENDED USE</b></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><b>INGREDIENT LIST &amp; NUTRITIONAL INFORMATION</b></p>	<p>Sugars (Corn Syrup, Sugar), Puffed Wheat, Margarine, Cocoa Powder Alkalized. Canola Oil Cooking Spray (Canola Oil, Soy Lecithin, Dimethyl Silicone, Propellant)</p> <div style="display: flex; justify-content: space-around;"> <div style="border: 1px solid black; padding: 5px; width: 45%;"> <p><b>Nutrition Facts</b> <b>Valeur nutritive</b></p> <p>Per 1 piece (65 g) pour 1 morceau (65 g)</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 80%;"></th> <th style="width: 20%; text-align: right;">% Daily Value*</th> </tr> </thead> <tbody> <tr> <td><b>Calories 240</b></td> <td></td> </tr> <tr> <td><b>Fat / Lipides 7 g</b></td> <td style="text-align: right;">9 %</td> </tr> <tr> <td>Saturated / saturés 1.5 g</td> <td style="text-align: right;">8 %</td> </tr> <tr> <td>+ Trans / trans 0 g</td> <td></td> </tr> <tr> <td><b>Carbohydrate / Glucides 45 g</b></td> <td></td> </tr> <tr> <td>Fibre / Fibres 3 g</td> <td style="text-align: right;">11 %</td> </tr> <tr> <td>Sugars / Sucres 19 g</td> <td style="text-align: right;">19 %</td> </tr> <tr> <td><b>Protein / Protéines 3 g</b></td> <td></td> </tr> <tr> <td><b>Cholesterol / Cholestérol 0 mg</b></td> <td></td> </tr> <tr> <td><b>Sodium 80 mg</b></td> <td style="text-align: right;">3 %</td> </tr> <tr> <td>Potassium 175 mg</td> <td style="text-align: right;">4 %</td> </tr> <tr> <td>Calcium 90 mg</td> <td style="text-align: right;">2 %</td> </tr> <tr> <td>Iron / Fer 1.25 mg</td> <td style="text-align: right;">7 %</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 style="border: 1px solid black; padding: 5px; width: 45%;"> <p><b>Nutrition Facts</b> <b>Valeur nutritive</b></p> <p>Per 33 g pour 33 g</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 80%;"></th> <th style="width: 20%; text-align: right;">% Daily Value*</th> </tr> </thead> <tbody> <tr> <td><b>Calories 120</b></td> <td></td> </tr> <tr> <td><b>Fat / Lipides 3.5 g</b></td> <td style="text-align: right;">5 %</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><b>Carbohydrate / Glucides 23 g</b></td> <td></td> </tr> <tr> <td>Fibre / Fibres 2 g</td> <td style="text-align: right;">7 %</td> </tr> <tr> <td>Sugars / Sucres 10 g</td> <td style="text-align: right;">10 %</td> </tr> <tr> <td><b>Protein / Protéines 2 g</b></td> <td></td> </tr> <tr> <td><b>Cholesterol / Cholestérol 0 mg</b></td> <td></td> </tr> <tr> <td><b>Sodium 40 mg</b></td> <td style="text-align: right;">2 %</td> </tr> <tr> <td>Potassium 100 mg</td> <td style="text-align: right;">2 %</td> </tr> <tr> <td>Calcium 10 mg</td> <td style="text-align: right;">1 %</td> </tr> <tr> <td>Iron / Fer 0.75 mg</td> <td style="text-align: right;">4 %</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*	<b>Calories 240</b>		<b>Fat / Lipides 7 g</b>	9 %	Saturated / saturés 1.5 g	8 %	+ Trans / trans 0 g		<b>Carbohydrate / Glucides 45 g</b>		Fibre / Fibres 3 g	11 %	Sugars / Sucres 19 g	19 %	<b>Protein / Protéines 3 g</b>		<b>Cholesterol / Cholestérol 0 mg</b>		<b>Sodium 80 mg</b>	3 %	Potassium 175 mg	4 %	Calcium 90 mg	2 %	Iron / Fer 1.25 mg	7 %		% Daily Value*	<b>Calories 120</b>		<b>Fat / Lipides 3.5 g</b>	5 %	Saturated / saturés 1 g	5 %	+ Trans / trans 0 g		<b>Carbohydrate / Glucides 23 g</b>		Fibre / Fibres 2 g	7 %	Sugars / Sucres 10 g	10 %	<b>Protein / Protéines 2 g</b>		<b>Cholesterol / Cholestérol 0 mg</b>		<b>Sodium 40 mg</b>	2 %	Potassium 100 mg	2 %	Calcium 10 mg	1 %	Iron / Fer 0.75 mg	4 %
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<p><b>PHYSICAL CHARACTERISTICS</b></p>	<p><b>Appearance:</b> Rectangular shaped bars with a uniform, glossy color from the cocoa syrup coating.</p>																																																								

	<p><b>Texture:</b> Light, airy, and chewy with a slight crunch from the puffed wheat; cohesive structure without crumbling.</p> <p><b>Taste:</b> Sweet, chocolate flavor with balanced cereal notes; no off flavors.</p> <p><b>Size:</b> Pre portioned into consistent rectangular cuts; weight controlled into 33g or 65g squares.</p>																																												
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<b>PACKAGING TYPE PRIMARY AND SECONDARY</b>	<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 square 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 squares 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>																																												
<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 <b>30 days at ambient temperature - wrapped</b> (15°C to 25°C / 59°F to 77°F)</li> <li>• <b>60 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>																																												
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<b>LABELLING REQUIREMENTS</b>	<ul style="list-style-type: none"> <li>• Product name</li> <li>• Quantity per case (e.g., “54 x 65g squares”)</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 Edmonton, Alberta, Canada T5S 1K8																					
<b>LOT CODING FORMAT</b>	<p><b>Code Example:</b> WDRI00025</p> <ul style="list-style-type: none"> <li>• <b>PW65</b> – Product and packaging identifier (Puffed Wheat 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>																					
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<b>PALLET CONFIGURATION</b>	<b>Case Size</b>	16" x 8" x 8.5"	
	<b>Case Qty</b>	54 x 65 g Squares	
	<b>Tare Weight</b>	0.32 Kg	
	<b>Gross Weight</b>	3.83 Kg	
	<b>Cases/Pallet</b>	75	
	<b>Case Size</b>	16" x 8" x 8.5"	
	<b>Case Qty</b>	90 x 33 g Squares	
	<b>Net Weight</b>	0.32 Kg	
	<b>Gross Weight</b>	3.29 Kg	
	<b>Cases/Pallet</b>	75	
<b>DOCUMENT ISSUE DATE</b>	2025-SE-25		