

CANOVA

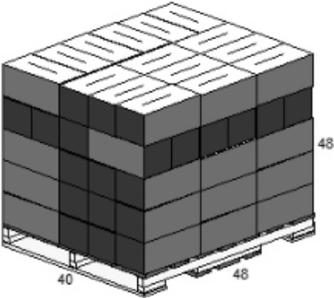
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

PRODUCT NAME	<div style="display: flex; align-items: center; justify-content: center;"> <div style="text-align: center; margin-right: 20px;"> <p><i>Pumpkin</i></p> <p>SCONE</p> </div>  </div>																																										
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PRODUCT DESCRIPTION	<p>A savory scone made with real pumpkin. Golden brown exterior with a soft, flaky interior. Distinct pumpkin flavor profile with notes of cinnamon and spices.</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, Pumpkin puree, Margarine, Sugar, Eggs, Baking Powder, Cinnamon, Salt, Ginger.</p>				<table border="1"> <thead> <tr> <th colspan="2">Nutrition Facts</th> </tr> <tr> <th colspan="2">Valeur nutritive</th> </tr> <tr> <td colspan="2">Per 1 scone (50 g)</td> </tr> <tr> <td colspan="2">pour 1 scone (50 g)</td> </tr> <tr> <td>Calories 190</td> <td style="text-align: right;"><small>% Daily Value*</small></td> </tr> <tr> <td>Fat / Lipides 9 g</td> <td style="text-align: right;">12 %</td> </tr> <tr> <td>Saturated / saturés 3.5 g</td> <td style="text-align: right;">18 %</td> </tr> <tr> <td>+ Trans / trans 0 g</td> <td></td> </tr> <tr> <td>Carbohydrate / Glucides 24 g</td> <td></td> </tr> <tr> <td>Fibre / Fibres 1 g</td> <td style="text-align: right;">4 %</td> </tr> <tr> <td>Sugars / Sucres 6 g</td> <td style="text-align: right;">6 %</td> </tr> <tr> <td>Protein / Protéines 3 g</td> <td></td> </tr> <tr> <td>Cholesterol / Cholestérol 15 mg</td> <td></td> </tr> <tr> <td>Sodium 280 mg</td> <td style="text-align: right;">12 %</td> </tr> <tr> <td>Potassium 50 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 1.5 mg</td> <td style="text-align: right;">8 %</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> </thead> </table>	Nutrition Facts		Valeur nutritive		Per 1 scone (50 g)		pour 1 scone (50 g)		Calories 190	<small>% Daily Value*</small>	Fat / Lipides 9 g	12 %	Saturated / saturés 3.5 g	18 %	+ Trans / trans 0 g		Carbohydrate / Glucides 24 g		Fibre / Fibres 1 g	4 %	Sugars / Sucres 6 g	6 %	Protein / Protéines 3 g		Cholesterol / Cholestérol 15 mg		Sodium 280 mg	12 %	Potassium 50 mg	1 %	Calcium 50 mg	4 %	Iron / Fer 1.5 mg	8 %	<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: Handcrafted appearance. Golden brown. Texture: Flaky, tender crumb; crisp edges. Taste: Rich pumpkin flavor with blended with natural spices. Size: 50 grams</p>																																										

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<p>PACKAGING TYPE PRIMARY AND SECONDARY</p>	<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 																																												
<p>LABELLING REQUIREMENTS</p>	<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 																																												

	<ul style="list-style-type: none"> 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: PMSB00025</p> <ul style="list-style-type: none"> PMSB – Product and packaging identifier (Pumpkin 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>																					
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: 50 g ± 3 g</td> <td>3 times, daily</td> </tr> <tr> <td>Appearance</td> <td>Round, 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: 50 g ± 3 g	3 times, daily	Appearance	Round, 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	48 x BULK Scones	
	Tare Weight	0.32 Kg	
	Gross Weight	2.72 Kg	
	Cases/Pallet	75	
	DOCUMENT ISSUE DATE	2025-NO-25	