

CANOVA

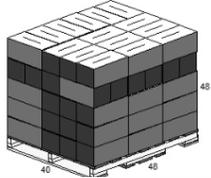
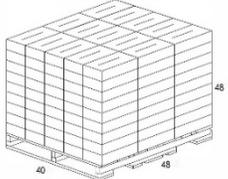
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

<p>PRODUCT NAME</p>	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>STRAWBERRY CRISPY</p> <p><i>Rice</i></p> <p>SQUARE</p> </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: 30%;">Configuration</th> <th style="width: 15%;">Quantity</th> <th style="width: 20%;">UPC</th> <th style="width: 25%;">SCC</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">673</td> <td>70g l/W</td> <td style="text-align: center;">54/case</td> <td style="text-align: center;">812373006738</td> <td style="text-align: center;">10812373006735</td> </tr> </tbody> </table>	Item #	Configuration	Quantity	UPC	SCC	673	70g l/W	54/case	812373006738	10812373006735																
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<p>PRODUCT DESCRIPTION</p>	<p>A light, chewy square made with crisp rice cereal bound with a sweet strawberry-flavoured syrup for a balanced, nostalgic taste. The Strawberry Crispy Rice Square offers a soft yet firm texture that holds its shape without crumbling, providing a satisfying crunch and sweet aroma of strawberry in every bite.</p>																										
<p>INTENDED USE</p>	<p>Ready-to-eat confectionary treat 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. Not intended for further processing.</p>																										
<p>INGREDIENT LIST & NUTRITIONAL INFORMATION</p>	<p>Marshmallows (Sugars (corn syrup, sugar, corn dextrose), modified corn starch, water, gelatin, tetrasodium diphosphate, natural and artificial flavor, mineral oil, brilliant blue FCF), Crispy rice cereal (Sugars (sugar, corn syrup), rice, salt), Margarine, Freeze dried strawberries, Natural and artificial flavor, Salt. Canola oil cooking spray: Canola oil, Soy lecithin, Dimethyl silicone, Propellant.</p> <p>Contains: Soy</p> <p>May Contain: Wheat, Egg, Milk.</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Nutrition Facts Valeur nutritive</p> <p>Per 1 piece (70 g) pour 1 morceau (70 g)</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left; border-bottom: 1px solid black;">Calories 270</th> <th style="text-align: right; border-bottom: 1px solid black;">% Daily Value*</th> </tr> </thead> <tbody> <tr> <td style="border-bottom: 1px solid black;">Fat / Lipides 5 g</td> <td style="text-align: right; border-bottom: 1px solid black;">7 %</td> </tr> <tr> <td style="border-bottom: 1px solid black;">Saturated / saturés 2 g</td> <td style="text-align: right; border-bottom: 1px solid black;">10 %</td> </tr> <tr> <td style="border-bottom: 1px solid black;">+ Trans / trans 0 g</td> <td style="border-bottom: 1px solid black;"></td> </tr> <tr> <td style="border-bottom: 1px solid black;">Carbohydrate / Glucides 53 g</td> <td style="border-bottom: 1px solid black;"></td> </tr> <tr> <td style="border-bottom: 1px solid black;">Fibre / Fibres 0 g</td> <td style="text-align: right; border-bottom: 1px solid black;">0 %</td> </tr> <tr> <td style="border-bottom: 1px solid black;">Sugars / Sucres 22 g</td> <td style="text-align: right; border-bottom: 1px solid black;">22 %</td> </tr> <tr> <td style="border-bottom: 1px solid black;">Protein / Protéines 3 g</td> <td style="border-bottom: 1px solid black;"></td> </tr> <tr> <td style="border-bottom: 1px solid black;">Cholesterol / Cholestérol 0 mg</td> <td style="border-bottom: 1px solid black;"></td> </tr> <tr> <td style="border-bottom: 1px solid black;">Sodium 230 mg</td> <td style="text-align: right; border-bottom: 1px solid black;">10 %</td> </tr> <tr> <td style="border-bottom: 1px solid black;">Potassium 30 mg</td> <td style="text-align: right; border-bottom: 1px solid black;">1 %</td> </tr> <tr> <td style="border-bottom: 1px solid black;">Calcium 0 mg</td> <td style="text-align: right; border-bottom: 1px solid black;">0 %</td> </tr> <tr> <td style="border-bottom: 1px solid black;">Iron / Fer 8.5 mg</td> <td style="text-align: right; border-bottom: 1px solid black;">47 %</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>	Calories 270	% Daily Value*	Fat / Lipides 5 g	7 %	Saturated / saturés 2 g	10 %	+ Trans / trans 0 g		Carbohydrate / Glucides 53 g		Fibre / Fibres 0 g	0 %	Sugars / Sucres 22 g	22 %	Protein / Protéines 3 g		Cholesterol / Cholestérol 0 mg		Sodium 230 mg	10 %	Potassium 30 mg	1 %	Calcium 0 mg	0 %	Iron / Fer 8.5 mg	47 %
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PHYSICAL CHARACTERISTICS	<p>Appearance: Pale golden color with rice cereal, marshmallows, and dried strawberries evenly distributed. Uniform shape and edges.</p> <p>Texture: Slightly chewy, cohesive, and crisp; holds together without excessive stickiness.</p> <p>Taste: Sweet, creamy and fruity flavor.</p> <p>Size: 70 grams</p>																																												
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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"> ○ Single 70 square 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 squares 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 30 days at ambient temperature - wrapped (15°C to 25°C / 59°F to 77°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"> ○ 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., “54 x 70g Squares”) • 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: RS7 00025</p> <ul style="list-style-type: none"> • RS7 – Product and packaging identifier (Rice Strawberry 70) • 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: 70 g/34 g ± 3 g</td> <td>3 times, daily</td> </tr> <tr> <td>Appearance</td> <td>Smooth, shiny, uniform color, no burnt cereal</td> <td>Visual check each lot</td> </tr> <tr> <td>Internal Temperature</td> <td>N/A</td> <td>N/A</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: 70 g/34 g ± 3 g	3 times, daily	Appearance	Smooth, shiny, uniform color, no burnt cereal	Visual check each lot	Internal Temperature	N/A	N/A	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	54 x I/W 70g Squares	
	Tare Weight	0.32 Kg	
	Gross Weight	4.1 Kg	
	Cases/Pallet	75	
	Case Size	16" x 8" x 4.25"	
	Case Qty	21 x I/W 70g Squares	
	Tare Weight	0.32 Kg	
	Gross Weight	2.32 Kg	
	Cases/Pallet	75	
DOCUMENT ISSUE DATE	2026-MR-16		