

CANOVA

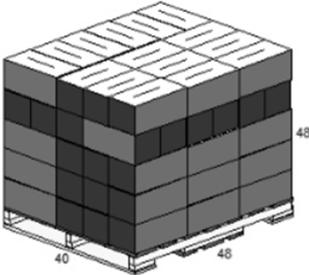
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

PRODUCT NAME	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>BANANA</p> <p>VEGAN</p> <p><i>Mini</i></p> <p>MUFFIN</p> </div>  </div>																					
PRODUCT CODE	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%;">Item #</th> <th style="width: 20%;">Configuration</th> <th style="width: 15%;">Quantity</th> <th style="width: 20%;">UPC</th> <th style="width: 35%;">SCC</th> </tr> </thead> <tbody> <tr> <td>718</td> <td>60g I/W</td> <td>40/case</td> <td>812373007186</td> <td>10812373007183</td> </tr> <tr> <td>715</td> <td>60g BULK</td> <td>40/case</td> <td>812373007155</td> <td>10812373007152</td> </tr> <tr> <td>755</td> <td>50g BULK</td> <td>65/case</td> <td>812373007551</td> <td>10812373007558</td> </tr> </tbody> </table>		Item #	Configuration	Quantity	UPC	SCC	718	60g I/W	40/case	812373007186	10812373007183	715	60g BULK	40/case	812373007155	10812373007152	755	50g BULK	65/case	812373007551	10812373007558
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PRODUCT DESCRIPTION	<p>The Vegan Banana Muffin is a soft, moist muffin made with ripe bananas for natural sweetness and flavour. Formulated without eggs, dairy, or animal-derived ingredients, this product provides a clean, plant-based option without compromising on texture or taste.</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>Bananas, Wheat flour, Sugar, Water, Canola oil, Rolled oats, Baking soda, Natural flavor, Salt.</p> <p>Contains: Wheat May Contain: Egg, Milk</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>Nutrition Facts Valeur nutritive</p> <p>Per 1 piece (60 g) pour 1 morceau (60 g)</p> <p>Calories 160 % Daily Value* % valeur quotidienne*</p> <p>Fat / Lipides 4.5 g 6 % Saturated / saturés 0.4 g 2 % + Trans / trans 0 g</p> <p>Carbohydrate / Glucides 30 g Fibre / Fibres 1 g 4 % Sugars / Sucres 14 g 14 %</p> <p>Protein / Protéines 2 g</p> <p>Cholesterol / Cholestérol 0 mg</p> <p>Sodium 170 mg 7 %</p> <p>Potassium 100 mg 3 %</p> <p>Calcium 0 mg 0 %</p> <p>Iron / Fer 0.75 mg 4 %</p> <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="width: 45%;"> <p>Nutrition Facts Valeur nutritive</p> <p>Per 1 muffin (50 g) pour 1 muffin (50 g)</p> <p>Calories 140 % Daily Value* % valeur quotidienne*</p> <p>Fat / Lipides 4.5 g 6 % Saturated / saturés 0.4 g 2 % + Trans / trans 0 g</p> <p>Carbohydrate / Glucides 23 g Fibre / Fibres 1 g 4 % Sugars / Sucres 11 g 11 %</p> <p>Protein / Protéines 2 g</p> <p>Cholesterol / Cholestérol 0 mg</p> <p>Sodium 140 mg 6 %</p> <p>Potassium 100 mg 3 %</p> <p>Calcium 0 mg 0 %</p> <p>Iron / Fer 0.5 mg 3 %</p> <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>																					
PHYSICAL CHARACTERISTICS	<p>Appearance: Light golden-brown exterior with a uniform rise and smooth, domed top. Evenly distributed banana particulates may be visible throughout the crumb.</p>																					

	<p>Texture: Soft, moist interior with a tender crumb. Exterior may have slight firmness from caramelization, while the interior remains fluffy and cohesive.</p> <p>Taste: Pronounced natural banana aroma with mild sweetness. Flavour profile is clean, balanced, and free from dairy or egg notes.</p> <p>Size: 60 grams or 50 grams</p>																																												
<p>ALLERGEN INFORMATION</p> 	<table border="1"> <thead> <tr> <th>Ingredient</th> <th>Contains</th> <th>May Contain</th> <th>Present in Facility</th> </tr> </thead> <tbody> <tr> <td>Wheat</td> <td>✓</td> <td>✓</td> <td>✓</td> </tr> <tr> <td>Milk</td> <td>X</td> <td>✓</td> <td>✓</td> </tr> <tr> <td>Egg</td> <td>X</td> <td>✓</td> <td>✓</td> </tr> <tr> <td>Peanuts</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Soy</td> <td>X</td> <td>X</td> <td>✓</td> </tr> <tr> <td>Shellfish</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Fish</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Mustard</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Sesame</td> <td>X</td> <td>X</td> <td>X</td> </tr> <tr> <td>Sulphites</td> <td>X</td> <td>X</td> <td>X</td> </tr> </tbody> </table>	Ingredient	Contains	May Contain	Present in Facility	Wheat	✓	✓	✓	Milk	X	✓	✓	Egg	X	✓	✓	Peanuts	X	X	X	Soy	X	X	✓	Shellfish	X	X	X	Fish	X	X	X	Mustard	X	X	X	Sesame	X	X	X	Sulphites	X	X	X
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<p>PACKAGING TYPE PRIMARY AND SECONDARY</p>	<p>Individually Wrapped Packaging</p> <ul style="list-style-type: none"> • Primary Packaging (direct contact with product): <ul style="list-style-type: none"> ○ Single muffin 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 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 <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 																																												

	Frozen – Wrapped <ul style="list-style-type: none"> ○ 12 Months 																							
LABELLING REQUIREMENTS	<ul style="list-style-type: none"> • Product name • Quantity per case (e.g., “40 x 60 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	Code Example: VBI6 00025 <ul style="list-style-type: none"> • Product and packaging identifier (Vegan Banana Individual 60g) • 000 – Julian calendar day of the production date (001 = Jan 1, 365 = Dec 31) • 25 – Last two digits of the production year (e.g., 2025) This lot code allows full traceability of product batch, configuration, and production date.																							
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PALLET CONFIGURATION	Case Size	16" x 8" x 8.5"	
	Case Qty	40 x I/W or Bulk 60g	
	Tare Weight	0.23 Kg	
	Gross Weight	2.43 Kg	
	Cases/Pallet	75	
	Case Size	16" x 8" x 8.5"	
	Case Qty	65 x 50g BULK	
	Tare Weight	0.23 Kg	
	Gross Weight	3.48 Kg	
	Cases/Pallet	75	
DOCUMENT ISSUE DATE	2026-JA-15		