CANOVA
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

PRODUCT NAME

White DINNER ROLL

PRODUCT CODE

Item #	Configuration	Quantity	UPC	SCC
571	30g BULK	48/case	812373005717	10812373005714
573	30g I/W	40/case	812373005724	10812373005721
566	30g BULK	200/case	812373005663	10812373005660
568	30g I/W	160/case	812373005687	10812373005684

PRODUCT DESCRIPTION

Soft, golden-brown dinner rolls made with wholesome wheat flour and simple, clean-label ingredients. Perfectly portioned, lightly sweetened, and baked to a tender texture with a hearty wheat flavor. Designed for versatility as a side bread, sandwich roll, or table service item. Free from nuts and artificial preservatives. Packaged individually for freshness and convenience.

INTENDED USE

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.

INGREDIENT LIST

Flour, Water, Sugar, Margarine, Yeast, Milk, Salt, Mono- and Diglycerides.

Nutrition Facts
Valeur nutritive
Per 1 bun (30 g)
pour 1 petit pain (30 g)

Calories 90	% Daily Value* / % valeur quotidienne*
Fat / Lipides 2 g	3 %
Saturated / saturés 0.4 g + Trans / trans 0 g	2 %
Carbohydrate / Glucides 15 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 2 g	2 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 0 mg	
Sodium 140 mg	6 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.75 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**

PHYSICAL CHARACTERISTICS

Appearance: Round, handcrafted appearance. Golden brown crust with a soft, white colored crumb

Texture: Tender, slightly dense, with a moist interior

Taste: Mild, slightly sweet, buttery flavor

Size: 30g (Customizable)

ALLERGEN INFORMATION

Ingredient	Contains	May Contain	Present in Facility
Milk	✓	✓	✓
Egg	X	✓	✓
Peanuts	X	X	X
Soy	✓	✓	✓
Wheat	✓	✓	✓
Shellfish	X	X	X
Fish	X	X	X
Mustard	X	X	X
Sesame	X	X	X
Sulphites	X	X	X

PACKAGING TYPE PRIMARY AND SECONDARY

Bulk Packaging

- **Primary Packaging (direct contact with product):**
  - Clear, food-grade polyethylene bag or liner
  - Twist-tied to maintain freshness
- **Secondary Packaging (outer protection & shipping):**
  - 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

Individually Wrapped Packaging

- **Primary Packaging (direct contact with product):**
  - Single roll wrapped in food grade polyethylene laminated film (clear or printed)
  - Heat-sealed for freshness and tamper evidence
- **Secondary Packaging (outer protection & shipping):**
  - Individually wrapped rolls 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

<table>
<tr><td>STORAGE CONDITIONS</td><td>Product is sold and shipped frozen. Store at -18°C (0°F) or below until use. Once thawed:
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)
Do not refreeze after thawing. Keep in sealed packaging to maintain freshness.</td></tr>
<tr><td>SHELF LIFE</td><td>Ambient – Wrapped
4-5 days
Refrigerated – Wrapped
7-10 Days
Frozen – Wrapped
12 Months</td></tr>
<tr><td>LABELLING REQUIREMENTS</td><td>Product name
Quantity per case (e.g., “40 x 30 g buns”)
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.</td></tr>
<tr><td>COUNTRY OF ORIGIN</td><td>10754 – 181 Street NW
Edmonton, Alberta, Canada T5S 1K8</td></tr>
<tr><td>LOT CODING FORMAT</td><td>Code Example: WDRI00025
WDRI – Product and packaging identifier (White Dinner Roll Individual)
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)
This lot code allows full traceability of product batch, configuration, and production date.</td></tr>
<tr><td>FINISHED PRODUCT TESTING PARAMETERS</td><td><table>
<tr><th>Parameter</th><th>Specification</th><th>Testing Frequency</th></tr>
<tr><td>Weight</td><td>Target: 30 g ± 3 g</td><td>3 times, daily</td></tr>
<tr><td>Appearance</td><td>Uniform color, no burnt edges, no underbaking</td><td>Visual check each lot</td></tr>
<tr><td>Internal Temperature</td><td>Minimum 90°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>
</table></td></tr>
</table>

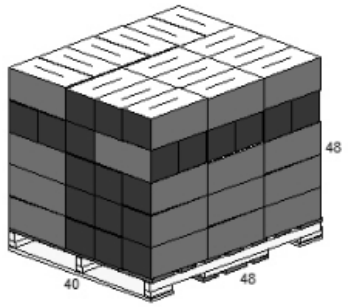
	Packaging Integrity | No seal failures or contamination | Hourly or visual inspection
MICROBIOLOGICAL CRITERIA	

Test	Specification / Limit
Total Plate Count (TPC)	≤ 10^4 CFU/g
Yeast and Mold	≤ 10^2 CFU/g
Coliforms	≤ 10^2 CFU/g
E. coli	Not detected in 1 g
Listeria spp.	Not detected in 25 g
Listeria monocytogenes	Not detected in 25 g
Salmonella spp.	Not detected in 25 g

PALLET CONFIGURATION

Case Size	16” x 8z” x 8.5”
Case Qty	40 buns
Net Weight	0.32 Kg
Gross Weight	1.5 Kg
Cases/Pallet	75

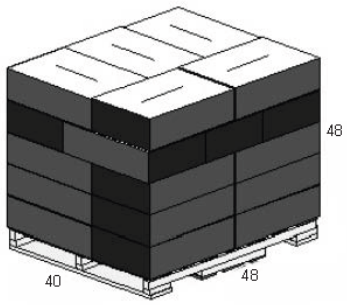
Case Size	16” x 8z” x 8.5”
Case Qty	48 buns
Net Weight	0.32 Kg
Gross Weight	1.8 Kg
Cases/Pallet	75



PALLET CONFIGURATION

Case Size	24” x 16” x 8”
Case Qty	160 buns
Net Weight	0.75 Kg
Gross Weight	5.5 Kg
Cases/Pallet	25

Case Size	24” x 16” x 8”
Case Qty	200 buns
Net Weight	0.75 Kg
Gross Weight	6.8 Kg
Cases/Pallet	25



DOCUMENT ISSUE DATE	**2025-SE-12**