

CANOVA

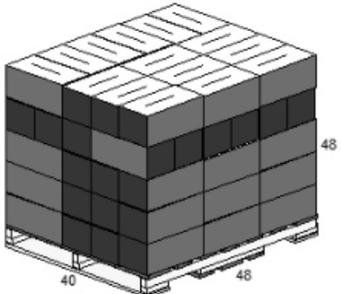
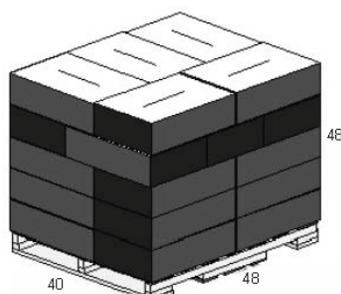
-BAKERY-

PRODUCT SPECIFICATION INFORMATION

<p>PRODUCT NAME</p>	<div style="display: flex; align-items: center; justify-content: center;"> <div style="text-align: center; margin-right: 20px;"> <p><i>Whole</i> WHEAT DINNER ROLL</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: 20%;">Configuration</th> <th style="width: 15%;">Quantity</th> <th style="width: 15%;">UPC</th> <th style="width: 15%;">SCC</th> </tr> </thead> <tbody> <tr> <td>567</td> <td>30g BULK</td> <td>48/case</td> <td>812373005731</td> <td>10812373005738</td> </tr> <tr> <td>573</td> <td>30g I/W</td> <td>40/case</td> <td>812373005700</td> <td>10812373005707</td> </tr> <tr> <td>567</td> <td>30g BULK</td> <td>200/case</td> <td>812373005670</td> <td>10812373005677</td> </tr> <tr> <td>569</td> <td>30g I/W</td> <td>160/case</td> <td>812373005694</td> <td>10812373005691</td> </tr> </tbody> </table>					Item #	Configuration	Quantity	UPC	SCC	567	30g BULK	48/case	812373005731	10812373005738	573	30g I/W	40/case	812373005700	10812373005707	567	30g BULK	200/case	812373005670	10812373005677	569	30g I/W	160/case	812373005694	10812373005691	
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<p>PRODUCT DESCRIPTION</p>	<p>Soft, golden-brown dinner rolls made with wholesome whole 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.</p>																														
<p>INTENDED USE</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>INGREDIENT LIST & NUTRITIONAL INFORMATION</p>	<div style="display: flex; justify-content: space-between;"> <div style="width: 65%;"> <p>Whole Wheat Flour, Water, Sugar, Margarine, Yeast, Milk, Salt, Mono- and Diglycerides, Maltodextrin.</p> <p>Contains: Wheat, Milk, Soy. May Contain: Egg</p> </div> <div style="width: 30%; border: 1px solid black; padding: 5px;"> <p>Nutrition Facts Valeur nutritive</p> <p>Per 1 buns (30 g) pour 1 petit pain (30 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>Calories 90</td> <td></td> </tr> <tr> <td>Fat / Lipides 2 g</td> <td style="text-align: right;">3 %</td> </tr> <tr> <td>Saturated / saturés 0.4 g + Trans / trans 0 g</td> <td style="text-align: right;">2 %</td> </tr> <tr> <td>Carbohydrate / Glucides 15 g</td> <td></td> </tr> <tr> <td>Fibre / Fibres 2 g</td> <td style="text-align: right;">7 %</td> </tr> <tr> <td>Sugars / Sucres 2 g</td> <td style="text-align: right;">2 %</td> </tr> <tr> <td>Protein / Protéines 3 g</td> <td></td> </tr> <tr> <td>Cholesterol / Cholestérol 0 mg</td> <td></td> </tr> <tr> <td>Sodium 140 mg</td> <td style="text-align: right;">6 %</td> </tr> <tr> <td>Potassium 75 mg</td> <td style="text-align: right;">2 %</td> </tr> <tr> <td>Calcium 20 mg</td> <td style="text-align: right;">2 %</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*	Calories 90		Fat / Lipides 2 g	3 %	Saturated / saturés 0.4 g + Trans / trans 0 g	2 %	Carbohydrate / Glucides 15 g		Fibre / Fibres 2 g	7 %	Sugars / Sucres 2 g	2 %	Protein / Protéines 3 g		Cholesterol / Cholestérol 0 mg		Sodium 140 mg	6 %	Potassium 75 mg	2 %	Calcium 20 mg	2 %	Iron / Fer 0.75 mg	4 %
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PHYSICAL CHARACTERISTICS	<p>Appearance: Round, handcrafted appearance. Golden brown crust with a soft, wheat-colored crumb</p> <p>Texture: Tender, slightly dense, with a moist interior</p> <p>Taste: Mild, slightly sweet, buttery flavor</p> <p>Size: 30g (Customizable)</p>																																												
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PACKAGING TYPE PRIMARY AND SECONDARY	<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 ○ Twist-tied 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>Individually Wrapped Packaging</p> <ul style="list-style-type: none"> • Primary Packaging (direct contact with product): <ul style="list-style-type: none"> ○ Single roll 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 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 																																												

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 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>																					
SHELF LIFE	<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 																					
LABELLING REQUIREMENTS	<ul style="list-style-type: none"> • 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. 																					
COUNTRY OF ORIGIN	<p>10754 – 181 Street NW Edmonton, Alberta, Canada T5S 1K8</p>																					
LOT CODING FORMAT	<p>Code Example: WDRI00025</p> <ul style="list-style-type: none"> • WWI – Product and packaging identifier (Whole Wheat Individual) • 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) <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: 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> <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: 30 g ± 3 g	3 times, daily	Appearance	Uniform color, no burnt edges, no underbaking	Visual check each lot	Internal Temperature	Minimum 90°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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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		
REVISION #1		2026-JA-27		