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# FINISHED PRODUCT SPECIFICATIONS

**CUSTOMER: MARSAN**
**PRODUCT: BAKED SPAGHETTI / SPAGHETTI AU FOUR**
**BRAND: BALANCED CUISINE**

| | | |
|---|---|---|
| **Approved Manufacturing Location** | Marsan Foods Ltd.<br>46 Modern Road<br>Toronto, ON Canada<br>M1R 3B6<br>EST. 424A | Marsan Foods Ltd.<br>160 Thermos Road<br>Toronto, ON Canada<br>M1L 4W2<br>EST. 424 |
| **Country of Origin** | Manufactured in Canada from Domestic and Imported Ingredients | |
| **Ingredients / Allergen Declaration** | Cooked pasta (wheat), Tomatoes (tomatoes, tomato juice, calcium chloride, citric acid), Water, Ground Beef, Part Skim Mozzarella and Parmesan Cheeses (milk), Celery, Tomato paste, Onions, Modified corn starch, Gelatine, Garlic puree (garlic, water), Basil, Olive oil, Parsley, Salt, Sugar, Xanthan gum, Crushed chilies, Spices.<br>**Contains:** Wheat, Milk.<br><br>Pasta cuit (blé), Tomates (tomates, jus de tomates, chlorure de calcium, acide citrique), Eau, Bœuf haché, Fromages mozzarella partiellement écrémé et parmesan (lait), Céleri, Pâte de tomate, Oignons, Amidon de maïs modifié, Gélatine, Purée d'ail (ail, eau), Basilic, Huile d'olive, Persil, Sel, Sucre, Gomme xanthane, Piments broyés, Épices.<br>**Contient:** Blé, Lait. | |
| **Net Weight** | 2 kg per tray | |
| **HACCP Process Category** | Ready to Eat (RTE) | |
| **Qualitative and Quantitative Standards:** | | |
| **Sauce Viscosity (Bostwick)** | 2.5 – 3.5 cm/5 sec/160 °F | |
| **Weight of Cooked Pasta/Sauce Blend per tray** | Target: 1860 grams<br>Weight Range: 1836 – 1886 grams<br>Frequency of check: Approx. every 30 minutes during production | |

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<table>
<tr><td>Weight of Mozzarella Cheese per tray</td><td>Target: 140 grams<br>Weight Range: 136 – 147 grams<br>Frequency of check: Approx. every 30 minutes during production</td></tr>
<tr><td>Weight per tray</td><td>Target: 2000 grams<br>Weight Range: 1972 – 2033 grams<br>Frequency of check: Approx. every 30 minutes during production<br>Note: $\bar{x}$ (average weight) of the product must meet declared weight (2 kg) based on the whole production lot.</td></tr>
<tr><td>Foreign Material</td><td>Product shall be free of material foreign to the product.<br>Metal Detector &/or X-Ray Tolerance:<br>FERROUS: ≥ 2.0 mm<br>NON-FERROUS: ≥ 2.5 mm<br>STAINLESS STEEL: ≥ 4.0 mm</td></tr>
<tr><td>Microbiological Standards</td><td>
<table>
<tr><th>TEST</th><th>n</th><th>‘m’</th><th>‘M’</th></tr>
<tr><td>S. aureus</td><td>1</td><td><25</td><td><500</td></tr>
<tr><td>E. coli 0157:H7[(1)]</td><td>1</td><td colspan="2">Negative</td></tr>
<tr><td>Salmonella</td><td>1</td><td colspan="2">Negative</td></tr>
</table>
[(1)] a) For all products containing beef, E. coli 0157:H7 is to be tested and generic E. coli is not required<br>b) Up to 6 different samples can be composited for E. coli 0157:H7<br>c) E. coli 0157:H7 must be negative. If 0157:H7 tests positive, then product is to be rejected and not shipped and will be destroyed as per CFIA requirements.
</td></tr>
<tr><td colspan="2">Product Storage:</td></tr>
<tr><td>Storage Condition</td><td>Keep Frozen</td></tr>
</table>

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| | |
|---|---|
| **Shelf Life** | 12 months frozen (kept at ≤18 °C) from date of production |
| **Date Code** | **Date Code Format:** BB: MMM DD YY X<br>**Code Type:** Open Coding<br>**Code Placement:** Pre-printed label at the middle of a filled, sealed tray & on the top-right side of the pre-printed master label.<br>**Application Method:** Pre-printed Label Sticker (Tray and Master Case)<br>**Code Interpretation:** MMM DD YY X (MMM – three letters for the month of expiry; DD – two digits for the day of expiry; YY – two digits for the year of expiry; X – one letter code for each lot/kettle made [A, B, etc.])<br>**Date Code Example: BB: SEP 18 13 C** – Product produced on SEPTEMBER 18, 2013, 3rd kettle/lot. |
| **SCC** | 000 61185 21716 4 |
| **Sample Case Label** | **Modern:**<br> |

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| | |
|---|---|
| **Sample Case Label** | **Thermos:**<br><br> |
| **Packaging Details:** | |
| **Packaging** | **Primary Packaging:**<br>**Aluminum Tray**<br>**Material:** ½ size shallow, steam table aluminum foil tray<br>**Dimension:** Top Out: 12.75 x 10.375 in; Top In: 11.75 x 9.375 in; Bottom:10.8125 x 8.4375 in; Gauge: 0.0040”<br><br>**Aluminum Lid**<br>**Material:** ½ size steam table aluminum lid<br>**Dimension:** Top Out: 12 27/32 x 10 15/32 in; Gauge: 0.003”<br><br>**Secondary Packaging:**<br>**Brown Plain RSC**<br>**Material:** Plain regular slotted carton; glued inside; 40 T Flute C<br>**Dimension:** 330 x 272 x 130 mm (ID) |

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| | |
|---|---|
| **Packaging Size** | 3 trays x 2 kg |
| **Nutritional Information*** | |

**Nutrition Facts**
**Valeur nutritive**
Per about 1/6 tray (300 g)
pour environ 1/6 plat (300 g)

| **Calories 370** | **% Daily Value*** / **% valeur quotidienne*** |
|---|---|
| **Fat / Lipides** 14 g | 19 % |
| Saturated / saturés 6 g + Trans / trans 0.5 g | 35 % |
| **Carbohydrate / Glucides** 37 g | |
| Fibre / Fibres 3 g | 11 % |
| Sugars / Sucres 7 g | 7 % |
| **Protein / Protéines** 22 g | |
| **Cholesterol / Cholestérol** 45 mg | 15 % |
| **Sodium** 560 mg | 24 % |
| Potassium 550 mg | 12 % |
| Calcium 250 mg | 19 % |
| Iron / Fer 4 mg | 22 % |

*5% or less is **a little**, 15% or more is **a lot**
*5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**

*Above values are from calculated analysis (ESHA's Genesis database)

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***ALLERGEN INFORMATION**

| | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| **COMPONENT** | **PRESENT IN PRODUCT (Y/N)** | **PRESENT IN OTHER PRODUCTS ON THE SAME LINE (Y/N)** | **PRESENT IN THE SAME MANUFACTURING PLANT (Y/N)** |
| **Peanuts** or its derivatives, ie. Peanut oil) | N | Y | Y |
| **Tree Nuts** (ie. Almonds, Brazil nuts, Cashews, Hazelnuts, Macadamia, Pecans, Pine nuts, Pistachios, Walnuts or other derivatives) | N | Y | Y |
| **Sesame** or its derivatives, ie. Paste and Oil etc. | N | Y | Y |
| **Milk** or its derivatives, ie. Whey, Yogurt etc. | Y | Y | Y |
| **Eggs** or its derivatives, ie. Liquid Whole Egg, Egg Powder etc. | N | Y | Y |
| **Fish** or its derivatives, ie. Fish oil, protein, extracts etc. | N | Y | Y |
| **Crustaceans** (including crab, crayfish, lobster, shrimp) and **Shellfish** (including clams, mussels, oysters, scallops) or its derivatives. | N | Y | Y |
| **Soy** or its derivatives, ie. Lecithin, oil, tofu, protein isolates etc. | N | Y | Y |
| **Wheat** or its derivatives, ie. Rye, oats, barley, triticale, kamut, spelt etc. | Y | Y | Y |
| **Mustard** or its derivatives, ie. Mustard oil, prepared mustard etc. | N | Y | Y |
| **Sulphites & Sulphur Dioxide** (Level in ppm) | N | Y | Y |

*****A procedure is in place to avoid cross-contamination of the product with the allergens which are not present in the product but are noted in columns II and III.

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|---|---|
| **QA Contact** | Harry Singh<br>Manager, Quality & Food Safety<br>Phone: 416 – 755 – 9262 ext. 224<br>Mobile: 416 – 716 – 1521<br>e-mail: harry@marsanfoods.com |
| **Prepared by:**<br><br>Claire Galac-Borbon<br>Asst. Manager, Quality & Regulatory<br>Date: September 16, 2022 | **Customer Approval**<br>Please fill out the information below and send back to us by e-mail at claire@marsanfoods.com.<br><br>Name of Company: _____<br>Name of Authorized Person: _____<br>Signature of Authorized Person: _____<br>Date of Approval: _____ |