infuse Culinary Group
571 College Street Suite 2S
Toronto, ON M6G 1B2
Toll-Free 1 877 334 3186
infuseculinary.com

FINISHED PRODUCT SPECIFICATIONS

CUSTOMER: MARSAN
PRODUCT: CHICKEN A LA KING / POULET A LA KING
BRAND: BALANCED CUISINE

Approved Manufacturing Location	Marsan Foods Ltd. 46 Modern Road Toronto, ON Canada M1R 3B6 EST. 424A	Marsan Foods Ltd. 160 Thermos Road Toronto, ON Canada M1L 4W2 EST. 424
Country of Origin	Manufactured in Canada from Domestic and Imported Ingredients	
Ingredients / Allergen Declaration	Water, Cooked seasoned chicken breast fillets (chicken, water, modified corn starch, sodium phosphate, salt), Cream (milk, cream, sodium citrate, sodium phosphate, carrageenan), Peas, Celery, Onions, Mushrooms, Green bell peppers, Butter, Red bell peppers, Whey powder, Chicken flavour (salt, flavour, turmeric), Modified corn starch, Gluten free flour, Gelatine, Salt, Carrageenan, Xanthan gum, Spices. **Contains:** Milk. Eau, Filets de poitrine de poulet assaisonnés cuits (poulet, eau, amidon de maïs modifié, phosphate de sodium, sel), Crème (lait, crème, citrate de sodium, phosphate de sodium, carraghénine), Pois, Céleri, Oignons, Champignons, Poivrons verts, Beurre, Poivrons rouges, Poudre de lactosérum, Saveur de poulet (sel, arôme, curcuma), Amidon de maïs modifié, Farine sans gluten, Gélatine, Sel, Carraghénine, Gomme xanthane, Épices **Contient:** Lait.	
Net Weight	2 Kg per tray	
HACCP Process Category	Ready to Eat (RTE)	
Qualitative and Quantitative Standards:		
Sauce Viscosity (Bostwick)	5.0 - 6.0 cm/5 sec/160 °F	
Weight of IQF Cooked Seasoned Chicken per tray	Target: 420 grams Weight Range: 408 – 428 grams Frequency of check: Approx. every 30 minutes during production	

infuse Culinary Group
571 College Street Suite 2S
Toronto, ON M6G 1B2
Toll-Free 1 877 334 3186
infuseculinary.com

FINISHED PRODUCT SPECIFICATIONS

CUSTOMER: MARSAN
PRODUCT: CHICKEN A LA KING / POULET A LA KING
BRAND: BALANCED CUISINE

<table>
<tr><td>Weight of Sauce per tray</td><td>Target: 1580 grams
Weight Range: 1580 – 1590 grams
Frequency of check: Approx. every 30 minutes during production</td></tr>
<tr><td>Weight per tray</td><td>Target: 2000 grams
Weight Range: 1988 – 2018 grams
Frequency of check: Approx. every 30 minutes during production
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.
Metal Detector &/or X-Ray Tolerance:
FERROUS: ≥ 2.0 mm
NON-FERROUS: ≥ 2.5 mm
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(1)</td><td>1</td><td><100</td><td><1000</td></tr>
<tr><td>Salmonella</td><td>1</td><td colspan="2">Negative</td></tr>
</table>
(1) If E. coli results are >100 cfu/g, then the product is to be tested for E. coli 0157:H7. In addition, 5 samples are to be tested from the same lot code – only 2 can exceed ‘m’ value and none should exceed ‘M’ value.
</td></tr>
<tr><td colspan="2">Product Storage:</td></tr>
<tr><td>Storage Condition</td><td>Keep Frozen</td></tr>
<tr><td>Shelf Life</td><td>12 months frozen (kept at ≤18 °C) from date of production</td></tr>
<tr><td>Date Code</td><td>Date Code Format: BB: MMM DD YY X
Code Type: Open Coding
Code Placement: Pre-printed label at the middle of a filled, sealed tray & on the top-right side of the pre-printed master label.
Application Method: Pre-printed Label Sticker (Tray and Master Case)
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.])
Date Code Example: BB: SEP 18 13 C – Product produced on SEPTEMBER 18, 2013, 3rd kettle/lot.</td></tr>
<tr><td>SCC</td><td>000 61185 21582 5</td></tr>
</table>

infuse Culinary Group
571 College Street Suite 2S
Toronto, ON M6G 1B2
Toll-Free 1 877 334 3186
infuseculinary.com

FINISHED PRODUCT SPECIFICATIONS

CUSTOMER: MARSAN
PRODUCT: CHICKEN A LA KING / POULET A LA KING
BRAND: BALANCED CUISINE

Sample Case Label

MODERN:



THERMOS:



infuse Culinary Group
571 College Street Suite 2S
Toronto, ON M6G 1B2
Toll-Free 1 877 334 3186
infuseculinary.com

FINISHED PRODUCT SPECIFICATIONS

CUSTOMER: MARSAN
PRODUCT: CHICKEN A LA KING / POULET A LA KING
BRAND: BALANCED CUISINE

Packaging Details:	
Packaging	**Primary Packaging:** **Aluminum Tray** **Material:** ½ size shallow, steam table aluminum foil tray **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” **Aluminum Lid** **Material:** ½ size steam table aluminum lid **Dimension:** Top Out: 12 27/32 x 10 15/32 in; Gauge: 0.003” **Secondary Packaging:** **Brown Plain RSC** **Material:** Plain regular slotted carton; glued inside; 40 REG Flute C **Dimension:** 337 x 277 x 160 mm (ID)
Packaging Size	4 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 330** — % Daily Value* / % valeur quotidienne* **Fat / Lipides** 15 g — 20 % Saturated / saturés 9 g + Trans / trans 0.4 g — 45 % **Carbohydrate / Glucides** 26 g Fibre / Fibres 3 g — 11 % Sugars / Sucres 9 g — 9 % **Protein / Protéines** 21 g **Cholesterol / Cholestérol** 85 mg **Sodium** 970 mg — 42 % Potassium 350 mg — 7 % Calcium 100 mg — 8 % Iron / Fer 1.75 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** *Above values are from calculated analysis (ESHA’s Genesis database)

infuse Culinary Group
571 College Street Suite 2S
Toronto, ON M6G 1B2
Toll-Free 1 877 334 3186
infuseculinary.com

FINISHED PRODUCT SPECIFICATIONS

CUSTOMER: MARSAN
PRODUCT: CHICKEN A LA KING / POULET A LA KING
BRAND: BALANCED CUISINE

***ALLERGEN INFORMATION**

COMPONENT	COLUMN I PRESENT IN PRODUCT (Y/N)	COLUMN II PRESENT IN OTHER PRODUCTS ON THE SAME LINE (Y/N)	COLUMN III 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.	N	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.

infuse Culinary Group
571 College Street Suite 2S
Toronto, ON M6G 1B2
Toll-Free 1 877 334 3186
infuseculinary.com

FINISHED PRODUCT SPECIFICATIONS

CUSTOMER: MARSAN
PRODUCT: CHICKEN A LA KING / POULET A LA KING
BRAND: BALANCED CUISINE

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