infuse Culinary Group
571 College Street Suite 2S
Toronto, ON M6G 1B2
Toll-Free 1 877 334 3186
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FINISHED PRODUCT SPECIFICATIONS

CUSTOMER: MARSAN
PRODUCT: CHICKEN CACCIATORE / POILET CHASSEUR
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	Cooked seasoned chicken (chicken breast fillets, water, modified corn starch, sodium phosphate, salt), Water, Tomatoes (tomatoes, tomato juice, calcium chloride, citric acid), Mushrooms, Onions, Green bell peppers, Tomato paste, Modified corn starch, Canola oil, Garlic puree (garlic, water), Chicken broth, Parsley, Salt, Xanthan gum, Spices. Poulet cuits assaisonnés (filets de poitrine de poulet, eau, amidon de maïs modifié, phosphate de sodium, sel), Eau, Tomates (tomates, jus de tomate, chlorure de calcium, acide citrique), Champignons, Oignons, Poivrons verts, Pâte de tomate, Amidon de maïs modifié, Huile de canola, Puree d'ail (ail, eau), Bouillon de poulet, Persil, Sel, Gomme xanthane, Épices.	
Net Weight	1.5 Kg per tray	
HACCP Process Category	Not Ready to Eat (NRTE)	
Qualitative and Quantitative Standards:		
Sauce Viscosity (Bostwick)	6.0 - 7.0 cm/5 sec/160 °F	
Weight of IQF Cooked Seasoned Chicken per tray	Target: 413 grams Weight Range: 407 – 421 grams Frequency of check: Approx. every 30 minutes during production	

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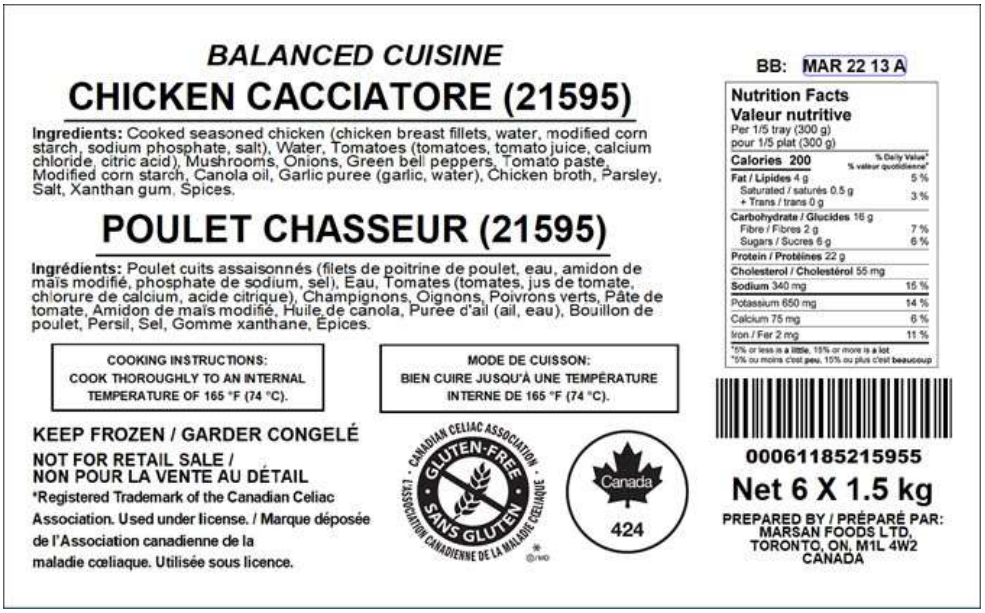
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<table>
<tr><td>Weight of Sauce per tray</td><td>Target: 1087 grams
Weight Range: 1087 – 1097 grams
Frequency of check: Approx. every 30 minutes during production</td></tr>
<tr><td>Weight per tray</td><td>Target: 1500 grams
Weight Range: 1494 – 1518 grams
Frequency of check: Approx. every 30 minutes during production
Note: $\bar{x}$ (average weight) of the product must meet declared weight (1.5 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 21595 5</td></tr>
</table>

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Sample Case Label	**MODERN:**  **THERMOS:** 

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Packaging Details:	
Packaging	**Primary Packaging:** **Paperboard Tray** **Material:** Black single compartment paperboard dual ovenable tray **Dimension:** 10 1/8 x 7 7/8 x 2 in **Fluid Ounce Capacity:** 57 oz Tray is freezer, microwave and conventional oven safe from -40 °F to 400 °F. **Lidding Film** **Material:** Transparent polyester lidding film FDA approved for direct food contact and dual ovenable re-heating. **Thickness:** 118 gauge **Secondary Packaging:** **Brown Plain RSC** **Material:** Brown, plain regular slotted carton; glued inside; 29 REG Flute C **Dimension:** 434 x 269 x 169 mm
Packaging Size	6 trays x 1.5 Kg
Nutritional Information*	**Nutrition Facts** **Valeur nutritive** Per 1/5 tray (300 g) pour 1/5 plat (300 g) **Calories 200** — % Daily Value* / % valeur quotidienne* **Fat / Lipides** 4 g — 5 % Saturated / saturés 0.5 g + Trans / trans 0 g — 3 % **Carbohydrate / Glucides** 16 g Fibre / Fibres 2 g — 7 % Sugars / Sucres 6 g — 6 % **Protein / Protéines** 22 g **Cholesterol / Cholestérol** 55 mg **Sodium** 340 mg — 15 % Potassium 650 mg — 14 % Calcium 75 mg — 6 % Iron / Fer 2 mg — 11 % *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.	N	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.

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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: _____