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 PASTA PRIMAVERA / PÂTES PRIMAVERA AU POULET
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	Seasoned chicken breast fillets (chicken, water, modified corn starch, sodium phosphate, salt), Water, Cooked pasta (wheat), Tomatoes (tomatoes, tomato juice, calcium chloride, citric acid), Cheddar cheese, Zucchini, Carrots, Onions, Modified corn starch, Red bell peppers, Cream (milk, cream, sodium citrate, sodium phosphate, carrageenan), Whey powder, Butter, Salt, Wheat flour, Flavours, Canola oil, Garlic in oil (garlic, soybean oil, water, citric acid), Seasoning (mustard), Yeast extract, Spices. **Contains:** Wheat, Milk, Soy, Mustard. Poitrines de poulet assaisonnées (poulet, eau, amidon de maïs modifié, phosphate de sodium, sel), Eau, Pâtes cuites (blé), Tomates (tomates, jus de tomates, sel, chlorure de calcium, acide citrique), Fromage cheddar, Courgette, Carottes, Oignons, Amidon de maïs modifié, Poivrons rouges, Crème (lait, crème, citrate de sodium, phosphate de sodium, carraghénine), Poudre de lactosérum, Beurre, Sel, Farine de blé, Arôme, Huile de canola, Ail dans huile (ail, huile de fèves de soya, eau, acide citrique), Assaisonnement (moutarde), Extrait de levure, Épices. **Contient:** Blé, Lait, Soya, Moutarde.	
Net Weight	2 Kg per tray	
HACCP Process Category	Not Ready to Eat (NRTE)	
Qualitative and Quantitative Standards:		
Vegetable Sauce Viscosity (Bostwick)	8.0 - 9.0 cm/5 sec/160 °F	
Cheese Sauce Viscosity (Bostwick)	9.0 - 10.0 cm/5 sec/160 °F	

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Weight of IQF Seasoned Chicken per tray	Target: 617 grams Weight Range: 599 – 627 grams Frequency of check: Approx. every 30 minutes during production
Weight of Vegetable Sauce per tray	Target: 450 grams Weight Range: 450 – 460 grams Frequency of check: Approx. every 30 minutes during production
Weight of Cooked Pasta per tray	Target: 461 grams Weight Range: 461 – 481 grams Frequency of check: Approx. every 30 minutes during production
Weight of Cheese Sauce per tray	Target: 426 grams Weight Range: 426 – 436 grams Frequency of check: Approx. every 30 minutes during production
Weight of Cheddar Cheese Topping per tray	Target: 46 grams Weight Range: 44 – 49 grams Frequency of check: Approx. every 30 minutes during production
Weight per tray	Target: 2000 grams Weight Range: 1980 – 2053 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.
Foreign Material	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
Microbiological Standards	**TEST** / **n** / **'m'** / **'M'** S. aureus / 1 / <25 / <500 E. coli[(1)] / 1 / <100 / <1000 Salmonella / 1 / Negative [(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.

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Product Storage:	
Storage Condition	Keep Frozen
Shelf Life	12 months frozen (kept at ≤18 °C) from date of production
Date Code	**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.
SCC	0 61185 21588 7

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Sample Case Label

MODERN:



THERMOS:



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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	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 320** — % Daily Value* / % valeur quotidienne* **Fat / Lipides** 7 g — 9 % Saturated / saturés 4 g + Trans / trans 0.2 g — 20 % **Carbohydrate / Glucides** 34 g Fibre / Fibres 1 g — 4 % Sugars / Sucres 4 g — 4 % **Protein / Protéines** 29 g **Cholesterol / Cholestérol** 75 mg **Sodium** 780 mg — 34 % Potassium 175 mg — 4 % Calcium 125 mg — 10 % Iron / Fer 2.25 mg — 13 % *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.	Y	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.	Y	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: _____