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: GINGER GLAZED CHICKEN / POULET GLACÉ AU GINGEMBRE
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 (chicken breast fillets, water, modified corn starch, sodium phosphate, salt), Broccoli, Carrots, Sugars (honey, fancy molasses), Rice vinegar (rice, water), Modified corn starch, Garlic puree (garlic, water), Ginger puree (ginger, water), Soy sauce (water, soybeans, salt, sugar, corn starch), White vinegar, Canola oil, Salt, Caramel colour, Xanthan gum, Spices. **Contains:** Soy. Eau, Poulet cuits assaisonnés (filets de poitrine, eau, amidon de maïs modifié, phosphate de sodium, sel), Brocoli, Carottes, Sucres (miel, mélasse fantaisie), Vinaigre de riz (riz, eau), Amidon de maïs modifié, Purée d'ail (ail, eau), Purée de gingembre (gingembre, eau), Sauce soja (eau, fèves de soja, sel, sucre, amidon de maïs), Vinaigre blanc, Huile e canola, Sel, Colorant caramel, Gomme xanthane, Épices. **Contient:** Soya.	
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 Seasoned Chicken per tray	Target: 450 grams Weight Range: 443 – 459 grams Frequency of check: Approx. every 30 minutes during production	
Weight of Vegetable Blend per tray	Target: 279 grams Weight Range: 275 – 285 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: GINGER GLAZED CHICKEN / POULET GLACÉ AU GINGEMBRE
BRAND: BALANCED CUISINE

Weight of Sauce per tray	Target: 771 grams Weight Range: 771 – 781 grams Frequency of check: Approx. every 30 minutes during production
Weight per tray	Target: 1500 grams Weight Range: 1489 – 1525 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.
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.
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 21597 9

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: GINGER GLAZED CHICKEN / POULET GLACÉ AU GINGEMBRE
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: GINGER GLAZED CHICKEN / POULET GLACÉ AU GINGEMBRE
BRAND: BALANCED CUISINE

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 230** — % Daily Value* / % valeur quotidienne* **Fat / Lipides** 2 g — 3 % Saturated / saturés 0.4 g + Trans / trans 0 g — 2 % **Carbohydrate / Glucides** 30 g Fibre / Fibres 2 g — 7 % Sugars / Sucres 20 g — 20 % **Protein / Protéines** 22 g **Cholesterol / Cholestérol** 60 mg **Sodium** 860 mg — 37 % Potassium 20 mg — 1 % Calcium 20 mg — 2 % Iron / Fer 1 mg — 6 % *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: GINGER GLAZED CHICKEN / POULET GLACÉ AU GINGEMBRE
BRAND: BALANCED CUISINE

***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.	Y	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: GINGER GLAZED CHICKEN / POULET GLACÉ AU GINGEMBRE
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: _____