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: LASAGNA WITH MEAT SAUCE / LASAGNE À LA VIANDE
BRAND: BALANCED CUISINE

Approved Manufacturing Location	Marsan Foods Ltd. 46 Modern Road Toronto, ON Canada M1R 3B6 EST. 424A
Country of Origin	Manufactured in Canada from Domestic and Imported Ingredients
Ingredients / Allergen Declaration	Cooked pasta (wheat), Water, Cheeses (cottage [milk ingredients, bacterial culture, microbial enzyme], mozzarella [pasteurized milk, bacterial cultures, salt, microbial enzyme, powdered cellulose], parmesan [partly skimmed milk, salt, bacterial culture, lipase, microbial enzyme]), Crushed tomatoes, Ground beef, Onions, Tomato paste, Modified corn starch, Sugar, Canola oil, Garlic in oil (garlic, soybean oil, water, citric acid), Salt, Yeast extract, Carrageenan, Xanthan gum, Spices. **Contains:** Wheat, Milk, Soy. Pâtes cuites (blé), Eau, Fromages (cottage[substances laitières, culture bactérienne, enzyme microbienne], mozzarella [lait pasteurisé, culture bactérienne, sel, enzyme microbienne, cellulose en poudre], parmesan [lait partiellement écrémé, sel, culture bactérienne, lipase, enzyme microbienne]), Tomates broyée, Le bœuf haché, Oignons, Pâte de tomate, Amidon de maïs modifié, Sucre, Huile de canola, Ail dans l'huile (ail, huile de soja, eau, acide citrique), Sel, Extrait de levure, Carraghénine, Gomme xanthane, Épices. **Contient:** Blé, Lait, Soya.
Net Weight	2 kg per tray
HACCP Process Category	Ready to Eat (RTE)
Qualitative and Quantitative Standards:	
Weight of Cooked Pasta/Sauce per tray	Target: 1861 grams Weight Range: 1841 – 1901 grams Frequency of check: Approx. every 30 minutes during production

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<table>
<tr><td>Weight of Cheese Blend per tray</td><td>Target: 139 grams
Weight Range: 129 – 149 grams
Frequency of check: Approx. every 30 minutes during production</td></tr>
<tr><td>Weight per tray</td><td>Target: 2000 grams
Weight Range: 1970 – 2050 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 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
b) Up to 6 different samples can be composited for E. coli 0157:H7
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>
<tr><td>Shelf Life</td><td>12 months frozen (kept at ≤18 °C) from date of production</td></tr>
</table>

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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 21532 0
Sample Case Label	
Packaging Details:	

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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 T Flute C **Dimension:** 330 x 272 x 130 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 380** — % Daily Value* / % valeur quotidienne* **Fat / Lipides** 11 g — 15 % Saturated / saturés 6 g + Trans / trans 0.3 g — 30 % **Carbohydrate / Glucides** 44 g Fibre / Fibres 2 g — 7 % Sugars / Sucres 10 g — 10 % **Protein / Protéines** 23 g **Cholesterol / Cholestérol** 40 mg **Sodium** 940 mg — 41 % Potassium 500 mg — 11 % Calcium 300 mg — 23 % Iron / Fer 3.5 mg — 19 % *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.	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: July 29, 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: _____