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: RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE/ RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE
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, Ravioli (pasta [enriched durum semolina, liquid whole eggs, water], filling [ricotta, romano, parmesan and mozzarella cheeses {modified milk ingredients, bacterial culture, salt, microbial lipase, microbial enzyme,calcium chloride, citric acid, powdered cellulose}, spinach, cracker meal {wheat}, salt, black pepper]), Tomatoes, Tomato paste, Cream (cream, milk, carrageenan, mono and diglycerides, cellulose gum, sodium citrate), Onions, Skim milk powder, Parmesan cheese, Butter, Sugar, Modified corn starch, Whey powder, Flavour, Yeast extract, Salt, Sodium phosphate, Xanthan gum, Dehydrated garlic, Spices. **Contains:** Wheat, Egg, Milk. Eau, Ravioli (pâte [semoule de blé dur enrichie, oeufs entiers liquides, eau], la garniture [ricotta, romano, parmesan et du fromage mozzarella {ingrédients laitiers modifiés, culture bactérienne, sel, lipase microbienne, enzyme microbienne, chlorure de calcium, acide citrique, cellulose en poudre), epinards, repas de craquelins (blé), sel, poivre noir]), Tomates, Pâte de tomates, Crème (crème, lait, carraghénine, mono et diglycérides, gomme de cellulose, citrate de sodium), Oignons, Poudre de lait écrémé, Parmesan, Beurre, Sucre, Amidon de maïs modifié, Poudre de lactosérum, Arôme, Extrait de levure, Sel, Phosphate de sodium, Gomme xanthane, Ail déshydraté, Épices. **Contains:** Blé, Œuf, Lait.	

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: RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE/ RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE
BRAND: BALANCED CUISINE

Net Weight	2 kg per tray			
HACCP Process Category	Ready to Eat (RTE)			
Qualitative and Quantitative Standards:				
Sauce Viscosity (Bostwick)	11.0 – 12.0 cm/5 sec/160 °F			
Weight of Cooked Ravioli per tray	Target: 700 grams Weight Range: 688 – 708 grams Frequency of check: Approx. every 30 minutes during production			
Weight of Sauce per tray	Target: 1300 grams Weight Range: 1300 – 1310 grams Frequency of check: Approx. every 30 minutes during production			
Weight per tray	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.			
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.			

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: RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE/ RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE
BRAND: BALANCED CUISINE

Product Storage:	
Storage Condition	Keep Frozen
Shelf Life	1 Year 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.

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: RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE/ RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE
BRAND: BALANCED CUISINE

Sample Case Label	**MODERN:**  BALANCED CUISINE RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE (21615) BB:MAR 25 15 A Ingredients: Water, Ravioli (pasta [enriched durum semolina, liquid whole eggs, water], filling [ricotta, romano, parmesan and mozzarella cheeses [modified milk ingredients, bacterial culture, salt, microbial lipase, microbial enzyme,calcium chloride, citric acid, powdered cellulose], spinach, cracker meal (wheat), salt, black pepper]), Tomatoes, Tomato paste, Cream (cream, milk, carrageenan, mono and diglycerides, cellulose gum, sodium citrate), Onions, Skim milk powder, Parmesan cheese, Butter, Sugar, Modified corn starch, Whey powder, Flavour, Yeast extract, Salt, Sodium phosphate, Xanthan gum, Dehydrated garlic, Spices. Contains: Wheat, Egg, Milk. RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE Ingrédients: Eau, Ravioli (pâte [semoule de blé dur enrichie, oeufs entiers liquides, eau], la garniture [ricotta, romano, parmesan et du fromage mozzarella (ingrédients laitiers modifiés, culture bactérienne, sel, lipase microbienne, enzyme microbienne, chlorure de calcium, acide citrique, cellulose en poudre), épinards, repas de craquelins (blé), sel, poivre noir]), Tomates, Pâte de tomates, Crème (crème, lait, carraghénine, mono et diglycérides, gomme de cellulose, citrate de sodium), Oignons, Poudre de lait écrémé, Parmesan, Beurre, Sucre, Amidon de maïs modifié, Poudre de lactosérum, Arôme, Extrait de levure, Sel, Phosphate de sodium, Gomme xanthane, Ail déshydraté, Épices. Contains: Blé, Œuf, Lait. Nutrition Facts / Valeur nutritive Per about 1/6 tray (300 g) / pour environ 1/6 plat (300 g) Calories 440 Net 4 X 2 kg KEEP FROZEN / GARDER CONGELÉ NOT FOR RETAIL SALE / NON POUR LA VENTE AU DÉTAIL COOKING INSTRUCTIONS: COOK THOROUGHLY TO AN INTERNAL TEMPERATURE OF 165 °F (74 °C). MODE DE CUISSON: BIEN CUIRE JUSQU'À UNE TEMPÉRATURE INTERNE DE 165 °F (74 °C). 00061185216150 PREPARED BY/PRÉPARÉ PAR: MARSAN FOODS LTD. TORONTO, ON. M9R 3B6, CANADA **THERMOS:**  BALANCED CUISINE RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE (21615) BB:MAR 25 15 A Ingredients: Water, Ravioli (pasta [enriched durum semolina, liquid whole eggs, water], filling [ricotta, romano, parmesan and mozzarella cheeses [modified milk ingredients, bacterial culture, salt, microbial lipase, microbial enzyme,calcium chloride, citric acid, powdered cellulose], spinach, cracker meal (wheat), salt, black pepper]), Tomatoes, Tomato paste, Cream (cream, milk, carrageenan, mono and diglycerides, cellulose gum, sodium citrate), Onions, Skim milk powder, Parmesan cheese, Butter, Sugar, Modified corn starch, Whey powder, Flavour, Yeast extract, Salt, Sodium phosphate, Xanthan gum, Dehydrated garlic, Spices. Contains: Wheat, Egg, Milk. RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE Ingrédients: Eau, Ravioli (pâte [semoule de blé dur enrichie, oeufs entiers liquides, eau], la garniture [ricotta, romano, parmesan et du fromage mozzarella (ingrédients laitiers modifiés, culture bactérienne, sel, lipase microbienne, enzyme microbienne, chlorure de calcium, acide citrique, cellulose en poudre), épinards, repas de craquelins (blé), sel, poivre noir]), Tomates, Pâte de tomates, Crème (crème, lait, carraghénine, mono et diglycérides, gomme de cellulose, citrate de sodium), Oignons, Poudre de lait écrémé, Parmesan, Beurre, Sucre, Amidon de maïs modifié, Poudre de lactosérum, Arôme, Extrait de levure, Sel, Phosphate de sodium, Gomme xanthane, Ail déshydraté, Épices. Contains: Blé, Œuf, Lait. Nutrition Facts / Valeur nutritive Per about 1/6 tray (300 g) / pour environ 1/6 plat (300 g) Calories 440 Net 4 X 2 kg KEEP FROZEN / GARDER CONGELÉ NOT FOR RETAIL SALE / NON POUR LA VENTE AU DÉTAIL COOKING INSTRUCTIONS: COOK THOROUGHLY TO AN INTERNAL TEMPERATURE OF 165 °F (74 °C). MODE DE CUISSON: BIEN CUIRE JUSQU'À UNE TEMPÉRATURE INTERNE DE 165 °F (74 °C). 00061185216150 PREPARED BY / PRÉPARÉ PAR: MARSAN FOODS LTD. TORONTO, ON. M9L 4W2 CANADA
Packaging Details:	
Packaging	**Primary Packaging:** **Aluminum Tray with Lid** **Material:** ½ size shallow, steamtable 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”

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: RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE/ RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE
BRAND: BALANCED CUISINE

	Aluminum Lid **Material:** ½ size steamtable aluminum lid **Dimension:** Top Out: 12 27/32 x 10 15/32 in; Gauge: 0.0030ga **Secondary Packaging:** **Brown Plain RSC** **Material:** Brown, plain regular slotted carton; glued inside; 40ECT Flute C **Dimension:** 330 x 272 x 130 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 440** — % Daily Value* / % valeur quotidienne* **Fat / Lipides** 14 g — 19 % Saturated / saturés 8 g + Trans / trans 0.4 g — 40 % **Carbohydrate / Glucides** 52 g Fibre / Fibres 4 g — 14 % Sugars / Sucres 13 g — 13 % **Protein / Protéines** 20 g **Cholesterol / Cholestérol** 85 mg **Sodium** 930 mg — 40 % Potassium 500 mg — 11 % Calcium 300 mg — 23 % Iron / Fer 4.5 mg — 25 % *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: RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE/ RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE
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.	Y	Y	Y
Eggs or its derivatives, ie. Liquid Whole Egg, Egg Powder etc.	Y	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.	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.

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: RAVIOLI (SPINACH & CHEESE) WITH ROSÉ SAUCE/ RAVIOLI (ÉPINARD ET FROMAGE) AVEC SAUCE ROSÉE
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: January 13, 2023	**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: _____