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: VEGETABLE LASAGNA / LASAGNE AUX VEGETALES
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), Tomatoes (tomatoes, tomato juice, calcium chloride, citric acid), Cottage, part skim mozzarella and ricotta cheeses (modified milk ingredients, salt, bacterial culture, microbial enzyme, powdered cellulose, citric acid), Water, Soy beans, Zucchini, Onions, Carrots, Canola oil, Tomato paste, Celery, Spinach, Liquid egg whites, Sugar, Modified corn starch, Garlic in oil (garlic, soybean oil, water, citric acid), Salt, Flavour, Skim milk powder, Wheat flour, Concentrated lemon juice, Dehydrated garlic, Carrageenan, Xanthan gum, Spices. **Contains:** Wheat, Milk, Soy, Egg. Pâtes cuit (blé), Tomates (tomates, jus de tomates, chlorure de calcium, acide citrique), Fromages cottage, mozzarella partiellement écrémé et ricotta (substances laitières modifiées, sel, culture bactérienne, enzyme microbienne, cellulose en poudre, acide citrique), Eau, Fèves de soja, Courgette, Oignons, Carottes, Huile de canola, Pâte de tomate, Céleri, Épinard, Blancs d'œufs liquides, Sucre, Amidon de maïs modifié, Ail à l'huile (ail, huile de soja, eau, acide citrique), Sel, Arôme, Poudre de lait écrémé, Farine de blé, Jus de citron concentré, Ail déshydraté, Carraghénine, Gomme xanthane, Épices. **Contient:** Blé, Lait, Soya, Œuf.
Net Weight	2 kg per tray

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HACCP Process Category	Ready to Eat (RTE)
Qualitative and Quantitative Standards:	
Weight of Cooked Pasta/Sauce Blend per tray	Target: 1560 grams Weight Range: 1540 – 1591 grams Frequency of check: Approx. every 30 minutes during production
Weight of Cheese Filling per tray	Target: 340 grams Weight Range: 334 – 350 grams Frequency of check: Approx. every 30 minutes during production
Weight of Cheese Mozzarella shredded per tray	Target: 100 grams Weight Range: 98 – 105 grams Frequency of check: Approx. every 30 minutes during production
Weight per tray	Target: 2000 grams Weight Range: 1972 – 2046 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	See table below

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 216121 1
Sample Case Label	
Packaging Details:	

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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” **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	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 3 g + Trans / trans 0.1 g — 15 % **Carbohydrate / Glucides** 50 g Fibre / Fibres 3 g — 11 % Sugars / Sucres 9 g — 9 % **Protein / Protéines** 24 g **Cholesterol / Cholestérol** 15 mg **Sodium** 760 mg — 33 % Potassium 400 mg — 9 % Calcium 300 mg — 23 % Iron / Fer 6 mg — 33 % *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**

COMPONENT	COLUMN I PRESENT IN PRODUCT (Y/N)	COLUMN II PRESENT IN OTHER PRODUCTS ON THE SAME LINE (Y/N)	COLUMN III 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.	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: 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: _____