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 NAME: ROAST PORK MOUSSE
BRAND: PUREE ESSENTIALS

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	**Ingredients:** Pork, Water, Soy protein isolate, Cooked chick peas, Canola oil, Potato starch, Corn starch, Pea hull fibre, Seasoning (contains mustard), Flavour (contains hydrolyzed soy protein, yeast extract), Onion powder, Modified corn starch, Garlic powder, Salt, Spices. **Contains:** Soy, Mustard. Ingrédients : Porc, Eau, Isolat de protéine de soya, Pois chiches cuits, Huile de canola, Amidon de pomme de terre, Amidon de maïs, Fibre de coque de pois, Assaisonnement (contient de la moutarde), Arôme (contient de la protéine de soya hydrolysée, extrait de levure), Poudre d'oignon, Amidon de maïs modifié , Poudre d'ail, Sel, Épices. **Contient:** Soya, Moutarde.
Net Weight (declared)	750 g per chub
HACCP Process Category	Ready to Eat (RTE)
Qualitative and Quantitative Standards:	
Puree Viscosity (Bostwick)	2.0 – 4.0 cm/5 sec/120 °F
Weight per chub	Target: 750 grams Weight Range: 738 – 762 grams Frequency of check: Approx. every 30 minutes during production Note: $\bar{x}$ (average weight) of the product must meet declared weight (750 g) based on the whole production lot.

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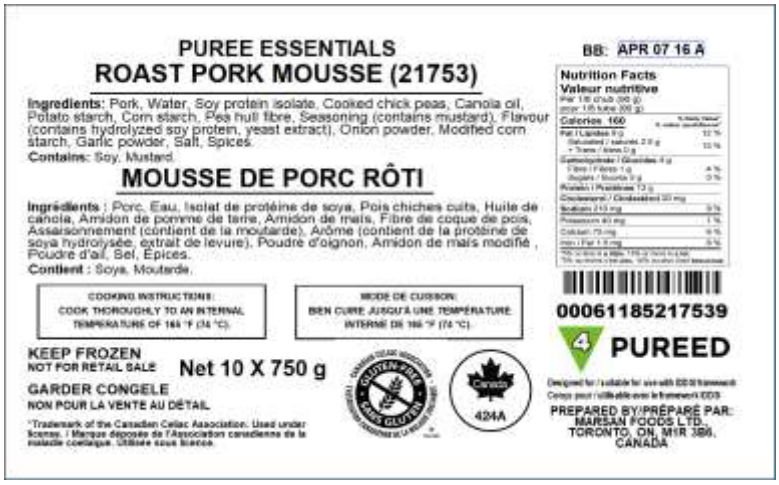
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<table>
<tr><td>Foreign Material</td><td colspan="4">Product shall be free of material foreign to the product.
Metal Detection Tolerance:
Ferrous: ≥ 2.0 mm
Non-ferrous: ≥ 2.5 mm
Stainless Steel: ≥ 4.0 mm</td></tr>
<tr><td rowspan="5">Microbiological Standards</td><td>TEST</td><td>N</td><td>‘m’</td><td>‘M’</td></tr>
<tr><td>S. aureus</td><td>1</td><td><25</td><td><500</td></tr>
<tr><td>E. coli[1]</td><td>1</td><td><100</td><td><1000</td></tr>
<tr><td>Salmonella</td><td>1</td><td colspan="2">Negative</td></tr>
<tr><td colspan="4">[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.</td></tr>
<tr><td colspan="5">Product Storage:</td></tr>
<tr><td>Storage Condition</td><td colspan="4">Keep Frozen</td></tr>
<tr><td>Shelf Life</td><td colspan="4">12 months frozen (kept at ≤18 °C) from date of production</td></tr>
<tr><td>Date Code</td><td colspan="4">Date Code Format: BB: MMM DD YY X, where:
Code Type: Open Coding
Code Placement: Pre-printed label at the middle of a filled, sealed chub & on the top-right side of the pre-printed master label
Application Method: Pre-printed Label Sticker (Chub 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.</td></tr>
<tr><td>SCC</td><td colspan="4">0 61185 21753 9</td></tr>
</table>

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Sample Case Label	
Packaging Details:	
Packaging	**Primary Packaging:** **Clear Packaging Casing** **Material:** Multilayer coextruded, biaxially oriented, heat-shrinking polymer sausage casing based on polyamide (nylon) and polyolefine as a special water vapour barrier layer **Nominal thickness:** 41 µm **Secondary Packaging:** **Material:** Brown, plain regular slotted carton; glued inside; 32ECT Flute C **Dimension:** 334 x 261 x 129 mm (ID)
Packaging Size	10 chubs x 750 g

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Nutritional Information*

Nutrition Facts
Valeur nutritive

Per 1/8 chub (90 g)
pour 1/8 tube (90 g)

	% Daily Value* / % valeur quotidienne*
Calories 160	
Fat / Lipides 9 g	12 %
Saturated / saturés 2.5 g + Trans / trans 0 g	13 %
Carbohydrate / Glucides 4 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 13 g	
Cholesterol / Cholestérol 20 mg	
Sodium 210 mg	9 %
Potassium 40 mg	1 %
Calcium 75 mg	6 %
Iron / Fer 1.5 mg	8 %

*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.	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.	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 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: November 11, 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: _____