

FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date: 2020-11-30	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2018-02-02	Location: Corporate	Country of Origin:	USA
Date Validated: 2020-11-30	Controlled Copy		

Food Name:	Carnival Frozen Cookie Dough with Colored Candies and Chocolate Chips / Pâte à biscuits congelée carnaval avec bonbons colorés et pépites au chocolat		
Finished Foods:	Carnival Cookie with Colored Candies and Chocolate Chips / Biscuit carnaval avec bonbons colorés et pépites au chocolat		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each pucks weights about 4 oz (113 g) and bakes up into a cookie with chocolate chips and multi-colored candy gems throughout. Distributed frozen, ready to be baked and served.



Unbaked cookie dough, as distributed

Baked cookie

* Image provided for reference only. Actual item size and dimensions may be different.

Individual Food Specification

Net Weight of Individual Packaged Unit:

4 oz	113 g
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Raw Piece Weight	Prepared Piece Weight
4 oz	3.8 oz

Baked Item Dimensions			
	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	N/A	N/A	N/A
Circumference (")	N/A	N/A	N/A
Diameter (")	4.5	4.85	5.25
Weight (oz)	N/A	3.8	N/A

Raw Piece Weight	Prepared Piece Weight
113 g	108 g

Baked Item Dimensions			
	Minimum	Target	Maximum
Length (cm)	N/A	N/A	N/A
Width (cm)	N/A	N/A	N/A
Height (cm)	N/A	N/A	N/A
Circumference (cm)	N/A	N/A	N/A
Diameter (cm)	11.4	12.3	13.3
Weight (g)	N/A	108	N/A

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PACKAGING

FDA Product Code: N/A	Facility ID: 1101, 110U
USDA Establishment: N/A	Customer Code: N/A

Packaging Format: Dough pieces are placed into a poly bag; poly bags are packed into a shipping case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	80	UPC/GTIN:	N/A
	Bag Dimensions:	N/A " L X N/A " W X N/A " H	Bag Cube (Cu. Ft.):	N/A
	Bag Gross Wt. :	N/A lbs N/A kg	Bag Net Wt. :	N/A lbs N/A kg
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087584087
	Bag per Case :	1	Pieces per Case :	80
	Case Dimensions:	16.375 " L X 10.375 " W X 7.938 " H	Case Cube (Cu. Ft.):	0.78
	Case Gross Wt. :	21.25 lbs 9.63 kg	Case Net Wt. :	20 lbs 9.07 kg
	Net Wt. statement:	For USA: 80 x 4 oz (113 g) PIECES / PIÈCES NET WT / POIDS NET 20 lb (9.07 kg) For CANADA: 80 x 113 g (4 oz) PIECES / PIÈCES NET WT / POIDS NET 9.07 kg (20 lb)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	90		



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ALLERGENS AND SENSITIVE INGREDIENTS

Eggs :	Contains
Milk :	Contains
Soy :	Contains
Wheat :	Contains

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INGREDIENT STATEMENT

Ingredient Statement for US Labeling

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), COLORED CHOCOLATE CANDIES (DARK CHOCOLATE [SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL FLAVOR], SUGAR, ARTIFICIAL COLORING [YELLOW 5 LAKE, RED 40 LAKE, YELLOW 6 LAKE, YELLOW 6, BLUE 2 LAKE, BLUE 1 LAKE, YELLOW 5, BLUE 1], GUM ACACIA, CORN SYRUP, CONFECTIONER'S GLAZE [CARNAUBA WAX, SHELLAC, BEESWAX]), INVERT SUGAR, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL FLAVOR), EGGS, WATER, CONTAINS 2% OR LESS OF: BAKING SODA, MOLASSES, SALT, NATURAL AND ARTIFICIAL FLAVOR.

CONTAINS: EGGS, MILK, SOY, WHEAT.

MADE IN A FACILITY THAT ALSO PROCESSES PEANUTS, TREE NUTS (ALMONDS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS).

French Translation of Ingredient Statement for US Labeling

INGRÉDIENTS : FARINE ENRICHIE (FARINE DE BLÉ, NIACINE, FER, MONONITRATE DE THIAMINE, RIBOFLAVINE, ACIDE FOLIQUE), SUCRE, MARGARINE (HUILE DE PALME, EAU, HUILE DE SOJA, SEL, MONO- ET DIGLYCÉRIDES, ARÔME NATUREL [CONTIENT LAIT], ACIDE CITRIQUE, PALMITATE DE VITAMINE A AJOUTÉ, BÊTA-CAROTÈNE [COLORANT]), BONBONS AU CHOCOLAT COLORÉS (CHOCOLAT NOIR [SUCRE, CHOCOLAT NON SUCRÉ, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME NATUREL], SUCRE, COLORANT ARTIFICIEL [LAC JAUNE 5, LAC ROUGE 40, LAC JAUNE 6, JAUNE 6, LAC BLEU 2, LAC BLEU 1, JAUNE 5, BLEU 1], GOMME D'ACACIA, SIROP DE MAÏS, GLAÇAGE DE CONFISERIE [CIRE DE CARNAUBA, GOMME LAQUE, CIRE D'ABEILLE]), SUCRE INVERTI, PÉPITES DE CHOCOLAT MISUCRÉ (SUCRE, CHOCOLAT NON SUCRÉ, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME NATUREL), OEUFS, EAU, CONTIENT 2% OU MOINS DE : BICARBONATE DE SOUDE, MÉLASSE, SEL, ARÔME NATUREL ET ARTIFICIEL.

CONTIENT : OEUFS, LAIT, SOJA, BLÉ.

CE PRODUIT EST FABRIQUÉ DANS UNE USINE QUI UTILISE DES ARACHIDES, AMANDES, NOIX DE COCO, NOIX DE MACADAMIA, PACANES, NOIX.

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INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English)

INGREDIENTS: ENRICHED WHEAT FLOUR, SUGAR, PALM AND SOYBEAN OIL SPREAD (PALM OIL, WATER, SOYBEAN OIL, SALT, MONO- AND DIGLYCERIDES, FLAVOUR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE, BETA CAROTENE [COLOUR]), COLOURED CHOCOLATE CANDIES (DARK CHOCOLATE [CONTAINS SOY], SUGAR, COLOUR, GUM ARABIC, CORN SYRUP, CONFECTIONER'S GLAZE), INVERT SUGAR, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL FLAVOUR), LIQUID WHOLE EGGS, WATER, SODIUM BICARBONATE, ARTIFICIAL FLAVOUR, BLACKSTRAP MOLASSES, SALT.
CONTAINS: EGGS, MILK, SOY, WHEAT.
MAY CONTAIN: PEANUTS, ALMONDS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS.

Ingredient Statement for CANADIAN Labeling (French)

INGRÉDIENTS : FARINE DE BLÉ ENRICHIE, SUCRE, TARTINADE D'HUILE DE PALME ET DE SOJA (HUILE DE PALME, EAU, HUILE DE SOJA, SEL, MONO- ET DIGLYCÉRIDES, ARÔME [CONTIENT LAIT], ACIDE CITRIQUE, VITAMINE A PALMITATE, BÊTA-CAROTÈNE [COLORANT]), BONBONS AU CHOCOLAT COLORÉS (CHOCOLAT NOIR [CONTIENT SOJA], SUCRE, COLORANT, GOMME ARABIQUE, SIROP DE MAÏS, GLAÇAGE DE CONFISERIE), SUCRE INVERTI, PÉPITES DE CHOCOLAT MI-SUCRÉ (SUCRE, CHOCOLAT NON SUCRÉ, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME NATUREL), OEUFS ENTIERS LIQUIDES, EAU, BICARBONATE DE SODIUM, ARÔME ARTIFICIEL, MÉLASSE VERTE, SEL.
CONTIENT : OEUFS, LAIT, SOJA, BLÉ.
PEUT CONTENIR : ARACHIDES, AMANDES, NOIX DE COCO, NOIX DE MACADAMIA, PACANES, NOIX.

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CN Statement

Please refer to the Formulation Statement for Documenting Grains in School Meals.

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NUTRITION VALUES

UNROUNDED NUTRITIONAL VALUES

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Cholesterol (mg)	13.745	Calcium (mg)	15.204
Calories (kcal)	415.365	Sodium (mg)	373.584	Iron (mg)	3.074
Calories from Fat (kcal)	150.879	Carbohydrates (g)	63.398	Potassium (mg)	97.241
Calories from SatFat (kcal)	70.233	Dietary Fiber (2016) (g)	1.741	Vitamin A - IU (IU)	539.700
Fat (g)	16.889	Total Sugars (g)	36.467	Vitamin A - RE (mcg)	157.701
Saturated Fat (g)	7.804	Added Sugar (g)	36.072	Vitamin A - RAE (mcg)	161.818
Trans Fatty Acid (g)	0.109	Protein (g)	3.957	Vitamin C (mg)	0.002
Poly Fat (g)	2.695	Vitamin D - mcg (mcg)	0.093	Water (g)	14.086
Mono Fat (g)	5.876	Vitamin D - IU (IU)	3.745	Ash (g)	1.667

Baked*

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Cholesterol (mg)	14.382	Calcium (mg)	15.908
Calories (kcal)	434.594	Sodium (mg)	390.880	Iron (mg)	3.216
Calories from Fat (kcal)	157.864	Carbohydrates (g)	66.333	Potassium (mg)	101.743
Calories from SatFat (kcal)	73.485	Dietary Fiber (2016) (g)	1.821	Vitamin A - IU (IU)	564.686
Fat (g)	17.671	Total Sugars (g)	38.155	Vitamin A - RE (mcg)	165.002
Saturated Fat (g)	8.165	Added Sugar (g)	37.742	Vitamin A - RAE (mcg)	169.309
Trans Fatty Acid (g)	0.114	Protein (g)	4.140	Vitamin C (mg)	0.002
Poly Fat (g)	2.820	Vitamin D - mcg (mcg)	0.097	Water (g)	10.109
Mono Fat (g)	6.148	Vitamin D - IU (IU)	3.918	Ash (g)	1.744

NUTRITION FACTS PANEL for USA

Unbaked

Nutrition Facts			
Serving size 1/4 cookie dough piece (28g)			
Calories	120	1 dough piece	470
	% Daily Value*	% Daily Value*	
Total Fat	5g	19g	24%
Saturated Fat	2g	9g	45%
Trans Fat	0g	0g	
Cholesterol	5mg	15mg	5%
Sodium	105mg	420mg	18%
Total Carbohydrate	18g	72g	26%
Dietary Fiber	0g	2g	7%
Total Sugars	10g	41g	
Includes Added Sugars	10g	20%	82%
Protein	1g	4g	
Vitamin D	0mcg	0%	0.1mcg 0%
Calcium	0mg	0%	20mg 2%
Iron	0.9mg	6%	3.5mg 20%
Potassium	30mg	0%	110mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Baked*

Nutrition Facts			
Serving size 1/4 cookie (27g)			
Calories	120	1 dough piece	470
	% Daily Value*	% Daily Value*	
Total Fat	5g	19g	24%
Saturated Fat	2g	9g	45%
Trans Fat	0g	0g	
Cholesterol	5mg	15mg	5%
Sodium	105mg	420mg	18%
Total Carbohydrate	18g	72g	26%
Dietary Fiber	0g	2g	7%
Total Sugars	10g	41g	
Includes Added Sugars	10g	20%	82%
Protein	1g	4g	
Vitamin D	0mcg	0%	0.1mcg 0%
Calcium	0mg	0%	20mg 2%
Iron	0.9mg	6%	3.5mg 20%
Potassium	30mg	0%	110mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NUTRITION FACTS TABLE for CANADA

Unbaked

Nutrition Facts	
Valeur nutritive	
Per 1 cookie dough piece (113 g) pour 1 morceau de pâte à biscuits (113 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories	470
Fat / Lipides 19 g	29 %
Saturated / saturés 9 g + Trans / trans 0.1 g	46 %
Cholesterol / Cholestérol	15 mg
Sodium / Sodium	420 mg
Carbohydrate / Glucides	72 g
Fibre / Fibres	2 g
Sugars / Sucres	41 g
Protein / Protéines	4 g
Vitamin A / Vitamine A	20 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	25 %

Baked*

Nutrition Facts	
Valeur nutritive	
Per 1 cookie (108 g) pour 1 biscuit (108 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories	470
Fat / Lipides 19 g	29 %
Saturated / saturés 9 g + Trans / trans 0.1 g	46 %
Cholesterol / Cholestérol	15 mg
Sodium / Sodium	420 mg
Carbohydrate / Glucides	72 g
Fibre / Fibres	2 g
Sugars / Sucres	41 g
Protein / Protéines	4 g
Vitamin A / Vitamine A	20 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	25 %

**Baked nutritional information is provided as a courtesy.
Results may vary depending on oven and conditions.*



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CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

**No High Fructose Corn
Syrup**

This food item is not a ready to eat product and has not been processed to control microbial pathogens.
Cet aliment n'est pas un produit prêt à consommer et n'a pas été traité pour contrôler les pathogènes microbiens.

Other:

Do not eat raw cookie dough.
Ne pas consommer la pâte à biscuits crue.

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STORAGE & HANDLING

Total Shelf Life from Production (Days):	365	Distributed:	Frozen (-10 - 10°F)
Best Before Date Format:	Not applied.		
Lot Code Format (explained):	Newark: YNWDDD - Where Y = 1 digit year, NW = Bakery, DDD = Julian Date Cayce: YSDDD (Y=last digit of current year, S=shift, DDD=julian date)		
Storage Conditions:	Keep Frozen		
Shelf Life After Baking :	5 days	After Baking Storage Type:	Ambient
Shelf Life After Defrosting :	N/A	After Defrost Storage Type:	N/A
Min-Max. Distribution Temperature:	Frozen (-10 - 10°F)		
Min. Shelf Life Remaining at Receipt at DC (Days):	30		



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PREPARATION and / or BAKING INSTRUCTIONS

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Recommended Baking Times for Otis Spunkmeyer Sweet Discovery Cookies / Durées de cuisson recommandées pour biscuits Sweet Discovery d'Otis Spunkmeyer

	Otis Oven* / Four Otis*	Commercial Convection / Four commercial à convection	Commercial Rack Oven / Four commercial à panier	Residential Gas or Electric Oven / Four résidentiel au gaz / électrique
TEMPERATURE / TEMPÉRATURE	280°F/138°C	300°F/149°C	300°F/149°C	325°F/163°C
COOKIE SIZE / TAILLE DU BISCUIT	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON
4 oz / 113 g	22 - 26 min.	17 - 20 min.	19 - 21 min.	21 - 23 min.
3 oz / 85 g	21 - 23 min.	14 - 17 min.	15 - 18 min.	20 - 22 min.
2 oz / 57 g	17 - 20 min.	12 - 15 min.	13 - 15 min.	17 - 20 min.
1.33 oz / 38 g	16 - 19 min.	11 - 14 min.	12 - 14 min.	16 - 19 min.
1 oz / 28 g	15 - 18 min.	11 - 13 min.	11 - 13 min.	15 - 18 min.
0.75 oz / 21 g	14 - 16 min.	10 - 12 min.	10 - 12 min.	15 - 18 min.

*Ensure consistent power (amperage) supply.

Actual baking time will depend on the dough temperature, # of cookies baked, oven air flow and oven temperature accuracy.

For increased cookie spread, bake at the lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18" x 26" (46 x 66 cm) baking sheet is as follows:

Place 15 (3 x 5) 3 oz (85 g) or 4 oz (113 g) cookies per pan. For the 2 oz (57 g) size, place 24 (4 x 6) cookies per sheet pan.

For 1.33 oz (38 g) and smaller sizes, place up to 35 (5 x 7) cookies per sheet pan.

Using an Otis Oven and 9.75 x 14.75 inch (24.8 x 37.5 cm) parchment paper, place 1.33 oz (38 g) and smaller sizes in a 3 x 4 pattern on the baking sheet.

Cookies should cool for 20 to 30 minutes prior to removing from the parchment paper.

Properly baked cookies should have a golden brown color, should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly grey in the centre, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

* S'assurer d'une alimentation électrique stable (intensité)

La durée de cuisson actuelle dépendra de la température de la pâte, de la quantité de biscuits à cuire, de la circulation d'air et de l'exactitude de la température du four.

Pour que les biscuits d'étendent encore plus, cuire à la température plus basse indiquée et laisser décongeler la pâte sur la plaque à cuisson avant la cuisson.

Mettre les biscuits sur du papier parchemin.

Placer les biscuits sur une plaque à cuisson institutionnelle ordinaire de 18 x 26 po (46 X 66 cm) tel qu'indiqué :

Placer 15 (3 x 5) biscuits de 85 g (3 oz) ou 113 g (4 oz) par plaque. Pour des biscuits de 57 g (2 oz), en placer 24 (4 x 6).

Pour des biscuits de 38 g (1,33 oz) ou plus petits, placer jusqu'à 35 (5 x 7) biscuits.

Dans le four Otis et avec du papier parchemin de 9,75 x 14,75 pouces (24,8 x 37,5 cm), placer les biscuits de 38 g (1,33 oz) ou plus petits sur la plaque dans un patron 3 x 4.

Les biscuits doivent refroidir de 20 à 30 minutes avant de les retirer du papier parchemin.

Les biscuits bien cuits devraient être dorés, fermes à l'extérieur et avec un intérieur moelleux.

Les biscuits incuits seront pâles avec un centre légèrement gris, gras et auront une texture molle.

Les biscuits trop cuits seront d'un brun moyen à foncé et une texture ferme ou dure.

ADDITIONAL DETAILS

Distributed by / Distribué par:

ARYZTA LLC

San Leandro CA 94577 USA

1-855-4-ARYZTA

Product of USA / Produit des É-U.A (on Canadian side of the label)

Reviews and Approvals

Julia Kot, R&D, 11/30/2020