

FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58807
Effective Date:	2019-03-22	Program:	21.0 Specification Program
Supersedes Date:	2019-01-08	Market:	USA and Canada
Date Validated:	2019-03-22	Location:	Corporate
		Country of Origin:	USA
	Controlled Copy		

Food Name:	White Chocolate Macadamia Nut Frozen Cookie Dough/ Pâte à biscuits congelée chocolat blanc et noix de macadamia		
Finished Foods:	White Chocolate Macadamia Nut Cookie / Biscuit chocolat blanc et noix de macadamia		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



UNBAKED COOKIE DOUGH PUCKS (as distributed)



BAKED COOKIE

Food Item Description

Individually quick frozen pre-portioned cookie dough pucks. Each puck weighs about 1.33oz (38g) and bakes up into a cookie with white chocolate chips and macadamia nuts throughout.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

1.33 oz	38 g
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Raw Piece Weight	Prepared Piece Weight
1.33 oz	1.26 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 (")	2.85	3.05	3.25
Weight (oz)	N/A	1.26	N/A

Raw Piece Weight	Prepared Piece Weight
38 g	36 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)	7.2	7.7	8.2
Weight (g)	N/A	35.7	N/A

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PACKAGING

FDA Product Code:N/A

Facility ID:1101, 1103, 1105

USDA Establishment:N/A

Customer Code:N/A

Packaging Format: Dough pieces are packed into a poly bag; poly bag is packed into a master shipper case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	240	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:	10013087588078
	Bag per Case :	1	Pieces per Case :	240
	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:	240 x 1.33 oz (38 g) PIECES/PIÈCES - NET WT/POIDS NET 20 lb (9.07 kg)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	90		

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ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Tree Nuts :	Contains
Allergens Tree Nuts Explained :	Macadamia Nuts
Wheat :	Contains
Wheat Gluten (Canada) :	Contains

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INGREDIENT STATEMENT

Ingredient Statement for US Labeling

INGREDIENTS : ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHITE CHOCOLATE CHIPS (SUGAR, MILK POWDER, COCOA BUTTER, SOY LECITHIN, ARTIFICIAL FLAVOR), MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVOR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), EGGS, MACADAMIA NUTS, CONTAINS 2% OR LESS OF: BUTTER (CREAM [MILK], SALT), MOLASSES, WATER, BAKING SODA, SALT, NATURAL AND ARTIFICIAL FLAVOR.
CONTAINS: EGGS, MACADAMIA NUTS, MILK, SOY, WHEAT.

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

French Translation of US Ingredient Statement

INGRÉDIENTS : FARINE ENRICHIE BLANCHIE (FARINE DE BLÉ BLANCHIE, FARINE D'ORGE MALTÉ, NIACINE, FER, MONONITRATE DE THIAMINE, RIBOFLAVINE, ACIDE FOLIQUE), SUCRE, PÉPITES DE CHOCOLAT BLANC (SUCRE, LAIT EN POUDRE, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME ARTIFICIEL), MARGARINE (HUILE DE PALME, EAU, CONTIENT 2% OU MOINS DE : SEL, ARÔME NATUREL [CONTIENT LAIT], ACIDE CITRIQUE, PALMITATE DE VITAMINE A AJOUTÉ, BÊTA-CAROTÈNE [COLORANT]), OEUFS, NOIX DE MACADAMIA, CONTIENT 2% OU MOINS DE : BEURRE (CRÈME [LAIT], SEL), MÉLASSE, EAU, BICARBONATE DE SOUDE, SEL, ARÔME NATUREL ET ARTIFICIEL.
CONTIENT : ORGE, OEUFS, NOIX DE MACADAMIA, LAIT, SOJA, BLÉ.

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

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INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English)

INGREDIENTS : ENRICHED WHEAT FLOUR (CONTAINS BARLEY), SUGAR, WHITE CHOCOLATE CHIPS (SUGAR, WHOLE MILK POWDER, COCOA BUTTER, SOY LECITHIN, ARTIFICIAL FLAVOUR), PALM OIL SPREAD (PALM OIL, WATER, BUTTER [MILK], SALT, FLAVOUR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE, BETA CAROTENE [COLOUR]), LIQUID WHOLE EGGS, MACADAMIA NUTS, BLACKSTRAP MOLASSES, WATER, ARTIFICIAL FLAVOUR, SODIUM BICARBONATE, SALT.

CONTAINS: BARLEY, EGGS, MACADAMIA NUTS, MILK, SOY, WHEAT.

MAY CONTAIN: PEANUTS, ALMONDS, COCONUT, PECANS, WALNUTS.

Ingredient Statement for CANADIAN Labeling (French)

INGRÉDIENTS : FARINE DE BLÉ ENRICHIE (CONTIENT ORGE), SUCRE, PÉPITES DE CHOCOLAT BLANC (SUCRE, LAIT ENTIER EN POUDRE, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME ARTIFICIEL), TARTINADE D'HUILE DE PALME (HUILE DE PALME, EAU, BEURRE [LAIT], SEL, ARÔME [CONTIENT LAIT], ACIDE CITRIQUE, PALMITATE DE VITAMINE A, BÊTA-CAROTÈNE [COLORANT]), OEUFs ENTIERs LIQUIDES, NOIX DE MACADAMIA, MÉLASSE VERTE, EAU, ARÔME ARTIFICIEL, BICARBONATE DE SODIUM, SEL.

CONTIENT : ORGE, OEUFs, NOIX DE MACADAMIA, LAIT, SOJA, BLÉ.

PEUT CONTENIR : DES ARACHIDES, AMANDES, NOIX DE COCO, 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

100g unrounded nutrition

Unbaked						Baked*					
Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	37.705	100.000	Added Sugar (g)	13.351	35.408	Gram Weight (g)	35.720	100.000	Added Sugar (g)	13.351	37.376
Calories (kcal)	172.346	457.093	Protein (g)	1.923	5.099	Calories (kcal)	172.347	482.488	Protein (g)	1.923	5.382
Calories from Fat (kcal)	75.835	201.128	Vitamin D - mcg (mcg)	0.105	0.279	Calories from Fat (kcal)	75.835	212.302	Vitamin D - mcg (mcg)	0.105	0.294
Calories from SatFat (kcal)	35.858	95.102	Vitamin D - IU (IU)	4.222	11.197	Calories from SatFat (kcal)	35.858	100.386	Vitamin D - IU (IU)	4.222	11.819
Fat (g)	8.487	22.508	Calcium (mg)	17.413	46.183	Fat (g)	8.487	23.758	Calcium (mg)	17.413	48.749
Saturated Fat (g)	3.984	10.567	Iron (mg)	1.079	2.862	Saturated Fat (g)	3.984	11.154	Iron (mg)	1.079	3.021
Trans Fatty Acid (g)	0.065	0.173	Potassium (mg)	42.154	111.799	Trans Fatty Acid (g)	0.065	0.183	Potassium (mg)	42.154	118.010
Poly Fat (g)	0.686	1.819	Vitamin A - IU (IU)	10.448	27.711	Poly Fat (g)	0.686	1.920	Vitamin A - IU (IU)	10.448	29.250
Mono Fat (g)	3.642	9.658	Vitamin A - RE (mcg)	4.814	12.768	Mono Fat (g)	3.642	10.195	Vitamin A - RE (mcg)	4.814	13.477
Cholesterol (mg)	11.732	31.115	Vitamin A - RAE (mcg)	68.454	181.551	Cholesterol (mg)	11.732	32.844	Vitamin A - RAE (mcg)	68.454	191.637
Sodium (mg)	126.775	336.230	Vitamin C (mg)	0	0	Sodium (mg)	126.775	354.910	Vitamin C (mg)	0	0
Carbohydrates (g)	22.257	59.030	Water (g)	4.546	12.056	Carbohydrates (g)	22.257	62.310	Water (g)	2.561	7.170
Dietary Fiber (2016) (g)	0.352	0.934	Ash (g)	0.504	1.337	Dietary Fiber (2016) (g)	0.352	0.986	Ash (g)	0.504	1.411
Total Sugars (g)	14.074	37.325				Total Sugars (g)	14.074	39.399			

NUTRITION FACTS for USA

Unbaked	Baked*
Nutrition Facts	Nutrition Facts
Serving size 1 dough piece (38g)	Serving size 1 cookie (36g)
Amount per serving	Amount per serving
Calories 170	Calories 170
Calories from Saturated Fat 35	Calories from Saturated Fat 35
% Daily Value*	% Daily Value*
Total Fat 8g 10%	Total Fat 8g 10%
Saturated Fat 4g 20%	Saturated Fat 4g 20%
Trans Fat 0g	Trans Fat 0g
Polyunsaturated Fat 0.5g	Polyunsaturated Fat 0.5g
Monounsaturated Fat 3.5g	Monounsaturated Fat 3.5g
Cholesterol 10mg 3%	Cholesterol 10mg 3%
Sodium 125mg 5%	Sodium 125mg 5%
Total Carbohydrate 22g 8%	Total Carbohydrate 22g 8%
Dietary Fiber 0g 0%	Dietary Fiber 0g 0%
Total Sugars 14g	Total Sugars 14g
Includes 13g Added Sugars 26%	Includes 13g Added Sugars 26%
Protein 2g	Protein 2g
Vitamin D 0mcg 0%	Vitamin D 0mcg 0%
Calcium 17mg 2%	Calcium 17mg 2%
Iron 1mg 6%	Iron 1mg 6%
Potassium 42mg 0%	Potassium 42mg 0%

*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 for CANADA

Unbaked	Baked*
Nutrition Facts	Nutrition Facts
Valeur nutritive	Valeur nutritive
Serving Size 1 dough piece (38 g)	Serving Size 1 cookie (36 g)
Portion 1 morceau de pâte (38 g)	Portion 1 biscuit (36 g)
Amount Teneur	Amount Teneur
% Daily Value	% Daily Value
% valeur quotidienne	% valeur quotidienne
Calories / Calories 170	Calories / Calories 170
Fat / Lipides 8 g 12 %	Fat / Lipides 8 g 12 %
Saturated / saturés 4 g 21 %	Saturated / saturés 4 g 21 %
+ Trans / trans 0.1 g	+ Trans / trans 0.1 g
Cholesterol / Cholestérol 10 mg	Cholesterol / Cholestérol 10 mg
Sodium / Sodium 125 mg 5 %	Sodium / Sodium 125 mg 5 %
Carbohydrate / Glucides 22 g 7 %	Carbohydrate / Glucides 22 g 7 %
Fibre / Fibres 0 g 0 %	Fibre / Fibres 0 g 0 %
Sugars / Sucres 14 g	Sugars / Sucres 14 g
Protein / Protéines 2 g	Protein / Protéines 2 g
Vitamin A / Vitamine A 0 %	Vitamin A / Vitamine A 0 %
Vitamin C / Vitamine C 0 %	Vitamin C / Vitamine C 0 %
Calcium / Calcium 2 %	Calcium / Calcium 2 %
Iron / Fer 8 %	Iron / Fer 8 %

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

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CLAIMS

GMO Status: Partially produced with genetic engineering

Kosher: Ou Dairy

Sold to Schools: Yes

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

No High Fructose Corn Syrup

Other: 1. Not more than 200 Calories per serving.
2. Not more than 200mg sodium per serving.
Nutrition facts panel must be present.
The statement "See nutrition information for saturated fat content" shall be adjacent to the nutrient claim(s).
Does not meet Smart Snack criteria.

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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):	YSDDD (where Y = last digit of year, S = shift, DDD = Julian date of production)		
Storage Conditions:	Keep Frozen		
Shelf Life After Baking :	1 day	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

Do not eat raw cookie dough.

Ne pas consommer la pâte à biscuits crue.

For baking instructions, refer to bake chart presented on both this FFS document and on the shipping case.

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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

MANUFACTURED BY / FABRIQUÉ PAR

ARYZTA LLC

6080 CENTER DRIVE, SUITE 900

LOS ANGELES, CA 90045, USA

1-855-4-ARYZTA