

FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58800
Effective Date:	2019-03-05	Program:	21.0 Specification Program
Supersedes Date:	2018-01-29	Market:	USA and Canada
Date Validated:	2019-03-05	Location:	Corporate
		Country of Origin:	USA
	Controlled Copy		

Food Name:	Chocolate Chip Frozen Cookie Dough / Pâte à biscuits congelée pépites au chocolat		
Finished Foods:	Chocolate Chip Cookie / Biscuit 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 puck bakes up into one cookie with chocolate chips throughout. Distributed frozen, ready to be baked and set out for sale.

* 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	36	N/A

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PACKAGING

FDA Product Code:	N/A	Facility ID:	1103, 1101, 1105
USDA Establishment:	N/A	Customer Code:	N/A

Packaging Format: Dough pieces are packed into a poly bag; bags are packed into a shipping 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:	10013087588009
	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) / 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
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, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL 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, CONTAINS 2% OR LESS OF: BUTTER (CREAM [MILK], SALT), MOLASSES, WATER, BAKING SODA, 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 BLANCHIE (FARINE DE BLÉ BLANCHIE, FARINE D'ORGE MALTÉ, NIACINE, FER, MONONITRATE DE THIAMINE, RIBOFLAVINE, ACIDE FOLIQUE), SUCRE, PÉPITES DE CHOCOLAT MI-SUCRÉ (SUCRE, CHOCOLAT NON SUCRÉ, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME NATUREL), 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, CONTIENT 2% OU MOINS DE : BEURRE (CRÈME [LAIT], SEL), MÉLASSE, EAU, BICARBONATE DE SOUDE, 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 (CONTAINS BARLEY), SUGAR, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, FLAVOUR), PALM OIL SPREAD (PALM OIL, WATER, BUTTER [MILK], SALT, FLAVOUR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE, BETA CAROTENE [COLOUR]), LIQUID WHOLE EGGS, BLACKSTRAP MOLASSES, WATER, ARTIFICIAL FLAVOUR, SODIUM BICARBONATE, SALT.

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

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

Ingredient Statement for CANADIAN Labeling (French)

INGRÉDIENTS : FARINE DE BLÉ ENRICHIE (CONTIENT ORGE), SUCRE, PÉPITES DE CHOCOLAT MI-SUCRÉ (SUCRE, CHOCOLAT NON SUCRÉ, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME), 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, MÉLASSE VERTE, EAU, ARÔME ARTIFICIEL, BICARBONATE DE SODIUM, SEL.

CONTIENT : ORGE, 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

100 g unrounded nutritional

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Added Sugar (g)	37.845
Calories (kcal)	447.999	Protein (g)	4.513
Calories from Fat (kcal)	179.069	Vitamin D - mcg (mcg)	0.149
Calories from SatFat (kcal)	94.164	Vitamin D - IU (IU)	6.043
Fat (g)	20.065	Calcium (mg)	17.828
Saturated Fat (g)	10.463	Iron (mg)	4.230
Trans Fatty Acid (g)	0.157	Potassium (mg)	129.942
Poly Fat (g)	1.646	Vitamin A - IU (IU)	31.417
Mono Fat (g)	7.533	Vitamin A - RE (mcg)	9.025
Cholesterol (mg)	26.017	Vitamin A - RAE (mcg)	186.442
Sodium (mg)	338.936	Vitamin C (mg)	0.002
Carbohydrates (g)	62.015	Water (g)	12.110
Dietary Fiber (2016) (g)	2.036	Ash (g)	1.398
Total Sugars (g)	38.029		

Baked*

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Added Sugar (g)	39.948
Calories (kcal)	472.887	Protein (g)	4.764
Calories from Fat (kcal)	189.017	Vitamin D - mcg (mcg)	0.158
Calories from SatFat (kcal)	99.395	Vitamin D - IU (IU)	6.379
Fat (g)	21.180	Calcium (mg)	18.818
Saturated Fat (g)	11.044	Iron (mg)	4.465
Trans Fatty Acid (g)	0.166	Potassium (mg)	137.160
Poly Fat (g)	1.737	Vitamin A - IU (IU)	33.163
Mono Fat (g)	7.951	Vitamin A - RE (mcg)	9.527
Cholesterol (mg)	27.462	Vitamin A - RAE (mcg)	196.799
Sodium (mg)	357.765	Vitamin C (mg)	0.003
Carbohydrates (g)	65.460	Water (g)	7.227
Dietary Fiber (2016) (g)	2.149	Ash (g)	1.476
Total Sugars (g)	40.142		

Retail Panel (per serving) for USA

Unbaked

Nutrition Facts	
240 servings per container	
Serving size 1 cookie dough piece (38g)	
Amount per serving	
Calories	170
Calories from Saturated Fat	35
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 10mg	3%
Sodium 130mg	6%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 14g Added Sugars	28%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 2mg	10%
Potassium 49mg	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	
240 servings per container	
Serving size 1 cookie (36g)	
Amount per serving	
Calories	170
Calories from Saturated Fat	35
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 10mg	3%
Sodium 130mg	6%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 14g Added Sugars	28%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 2mg	10%
Potassium 49mg	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.

Retail Panel (per serving) for CANADA

Unbaked

Nutrition Facts	
Valeur nutritive	
Per 1 morceau de pâte à biscuits (38 g)	
par 1 biscuit (38 g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 170	
Fat / Lipides 8 g	12 %
Saturated / saturés 4 g	21 %
+ Trans / trans 0.1 g	
Cholesterol / Cholestérol 10 mg	
Sodium / Sodium 130 mg	5 %
Carbohydrate / Glucides 23 g	8 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 14 g	
Protein / Protéines 2 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	10 %

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

Baked*

Nutrition Facts	
Valeur nutritive	
Per 1 cookie (36 g)	
par 1 biscuit (36 g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 170	
Fat / Lipides 8 g	12 %
Saturated / saturés 4 g	21 %
+ Trans / trans 0.1 g	
Cholesterol / Cholestérol 10 mg	
Sodium / Sodium 130 mg	5 %
Carbohydrate / Glucides 23 g	8 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 14 g	
Protein / Protéines 2 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	10 %

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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
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:	1. Not more than 200 calories per serving. 2. Not more than 200mg sodium per cookie dough piece. See nutrition information for saturated fat content. Does not meet Smart Snack criteria.

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STORAGE & HANDLING

Total Shelf Life from Production (Days):	365 Days	Distributed:	Frozen (-10 - 10°F)
Best Before Date Format:	Not applied.		
Lot Code Format (explained):	YSDDD (Y=last digit of production year, S=shift, DDD=julian date)		
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 Days		

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PREPARATION and / or BAKING INSTRUCTIONS

Refer to chart on following page

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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, STE. 900

LOS ANGELES, CA 90045 USA

1-855-4-ARYZTA