

FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	59613
Effective Date:	2020-05-11	Program:	21.0 Specification Program
Supersedes Date:	2019-07-17	Market:	USA
Date Validated:	2020-05-11	Location:	Corporate
		Country of Origin:	USA
Controlled Copy			

Food Name:	Cranberry Raisin Oatmeal Frozen Cookie Dough, Naturally and Artificially Flavored		
Finished Foods:	Cranberry Raisin Oatmeal Cookies, Naturally and Artificially Flavored		
Brand / Customer:	Safeway	Sub Brand:	Premium



Unbaked - As Distributed



Baked

Food Item Description

Individually quick frozen, pre-portioned frozen cookie dough pieces. The dough is light brown in color with visible oats and raisin and cranberry inclusions embedded in the dough. Distributed frozen, ready to be baked and set out for sale. Each dough piece bakes up into one delicious cranberry raisin oatmeal cookie that is perfect for sharing.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

3 oz	85 g
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Raw Piece Weight

Prepared Piece Weight

3 oz	2.84 oz
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Raw 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 (")	Baked 3.6	Baked 3.8	Baked 4
Weight (oz)	2.75	3	3.25



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PACKAGING

FDA Product Code:N/A

Facility ID:1101, 1107

USDA Establishment:N/A

Customer Code:N/A

Packaging Format: Dough pieces are packed into a corrugated master shipping case lined with a polyethylene bag.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	140	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. :	26.25 lb (11.9 kg)
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087596134
	Bag per Case :	1	Pieces per Case :	140
	Case Dimensions:	17.5 " L X 10.5 " W X 9.5 " H	Case Cube (Cu. Ft.):	1.01
	Case Gross Wt. :	27.5 lb (12.47 kg)	Case Net Wt. :	26.25 lb (11.9 kg)
	Net Wt. statement:	140 - 3 oz (85 g) PIECES, NET WT 26.25 lb (11.9 kg)		
	Cases per Row (Ti):	9		
	Rows per Pallet (Hi):	8		
	Cases per Pallet:	72		

Prepared By: *Tracy Ramirez*

Tracy Ramirez, Manager, FSQA - Regulatory



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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



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INGREDIENT STATEMENT

INGREDIENTS: SUGAR, OATS, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVORS [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), RAISINS, CRANBERRIES, EGGS, DEXTROSE, INVERT SUGAR, CONTAINS 2% OR LESS OF: WATER, MOLASSES, BAKING SODA, CINNAMON, MODIFIED CORN STARCH, SUNFLOWER OIL, MALIC ACID, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVORS.

CONTAINS: EGGS, MILK, SOY, WHEAT.

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



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CN Statement

Not applicable.

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NUTRITION VALUES

100g unrounded:

☒ UNBAKED

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Total Sugars (g)	35.740
Calories (kcal)	397.153	Added Sugar (g)	29.255
Fat (g)	13.945	Protein (g)	5.173
Saturated Fat (g)	5.482	Vitamin D - mcg (mcg)	0.104
Trans Fatty Acid (g)	0.108	Calcium (mg)	27.469
Cholesterol (mg)	18.291	Iron (mg)	2.177
Sodium (mg)	207.805	Potassium (mg)	185.782
Carbohydrates (g)	63.722	Water (g)	15.738
Dietary Fiber (2016) (g)	3.532	Ash (g)	1.439

☒ BAKED*

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Total Sugars (g)	37.753
Calories (kcal)	419.527	Added Sugar (g)	30.903
Fat (g)	14.730	Protein (g)	5.464
Saturated Fat (g)	5.791	Vitamin D - mcg (mcg)	0.110
Trans Fatty Acid (g)	0.114	Calcium (mg)	29.016
Cholesterol (mg)	19.321	Iron (mg)	2.299
Sodium (mg)	219.512	Potassium (mg)	196.249
Carbohydrates (g)	67.312	Water (g)	10.991
Dietary Fiber (2016) (g)	3.731	Ash (g)	1.520

Retail panel (per serving):

☒ UNBAKED

Nutrition Facts			
420 servings per container			
Serving size		1/3 cookie dough piece (28g)	
Calories	Per 1/3 cookie dough piece	Per cookie dough piece	
	110	340	
	% Daily Value*	% Daily Value*	
Total Fat	4g 5%	12g 15%	
Saturated Fat	1.5g 8%	4.5g 23%	
Trans Fat	0g	0g	
Cholesterol	5mg 2%	15mg 5%	
Sodium	60mg 3%	180mg 8%	
Total Carbohydrate	18g 7%	54g 20%	
Dietary Fiber	1g 4%	3g 11%	
Total Sugars	10g	30g	
Includes Added Sugars	8g 16%	25g 50%	
Protein	1g	4g	
Vitamin D	0mcg 0%	0.1mcg 0%	
Calcium	10mg 0%	20mg 2%	
Iron	0.6mg 4%	1.9mg 10%	
Potassium	50mg 2%	160mg 4%	

*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			
420 servings per container			
Serving size		1/3 cookie (27g)	
Calories	Per 1/3 cookie	Per cookie	
	110	340	
	% Daily Value*	% Daily Value*	
Total Fat	4g 5%	12g 15%	
Saturated Fat	1.5g 8%	4.5g 23%	
Trans Fat	0g	0g	
Cholesterol	5mg 2%	15mg 5%	
Sodium	60mg 3%	180mg 8%	
Total Carbohydrate	18g 7%	54g 20%	
Dietary Fiber	1g 4%	3g 11%	
Total Sugars	10g	30g	
Includes Added Sugars	8g 16%	25g 50%	
Protein	1g	4g	
Vitamin D	0mcg 0%	0.1mcg 0%	
Calcium	10mg 0%	20mg 2%	
Iron	0.6mg 4%	1.9mg 10%	
Potassium	50mg 2%	160mg 4%	

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

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CLAIMS

Kosher:

OU-D

Other:

THIS FOOD ITEM IS NOT A READY TO EAT PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS.

DO NOT EAT RAW COOKIE DOUGH.



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STORAGE & HANDLING

Total Shelf Life from Production (Days): 365	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: Best By: MM/DD/YY	
Cayce: YSSDDD hh:mm - Where Y= 1 digit year, SS= 2 character shift, DDD= Julian Day, hh:mm = time	
Lot Code Format (explained): Chaska: YSSDDD - Where Y= 1 digit year, SS= 2 character shift, DDD= Julian Day of Year	
Case label: MFG Date: MM/DD/YY	
Storage Conditions: Keep Frozen	
Shelf Life After Baking : 1 day (bulk); 7 days (in 12 count clamshell)	After Baking Storage Type: Ambient
Shelf Life After Defrosting : Not applicable.	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

In Store Bakery and Handling Instructions:

STORAGE: Store cookie dough in freezer.

BAKING: Preheat oven for 30 minutes.

Place a pan liner on baking pan.

Place dough pieces on a parchment paper pan liner.

Space 3 inches apart for 3 oz. cookie dough pieces.

Bake in Commercial Rotational Oven at 350 °F for 12-15 minutes.

Cooling: Let cookies cool for 20 minutes before removing from baking pan. Cookies are still baking while cooling on the pan.

Notes for all cookies:

- Make sure that oven thermostat is accurate.
- Baking time will vary by type of oven and number of racks used at one time.
- When properly baked, cookies will be light, golden brown. Cookies will remain soft even after cooling.
- Shelf life: Cookies will remain fresh for several days if baked properly, and stored in sealed containers.



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ADDITIONAL DETAILS

Customer Requested Place of Business to be Declared on the Label:

Distributed by : Better Living Brands
P.O. Box 99
Pleasanton, CA 94566-0009

Reviews and Approvals:

Tammy Wong, Director – R&D/Commercialization, May 11, 2020

Prepared By:  Tracy Ramirez, Manager, FSQA - Regulatory