

# FINISHED FOOD SPECIFICATION SHEET

|                         |                 |                           |                            |
|-------------------------|-----------------|---------------------------|----------------------------|
| <b>Document:</b>        | 21.03.08        | <b>Item Number:</b>       | 58900                      |
| <b>Effective Date:</b>  | 2019-06-17      | <b>Program:</b>           | 21.0 Specification Program |
| <b>Supersedes Date:</b> | 2018-02-06      | <b>Market:</b>            | USA and Canada             |
| <b>Date Validated:</b>  | 2019-06-17      | <b>Location:</b>          | Corporate                  |
|                         |                 | <b>Country of Origin:</b> | USA                        |
|                         | Controlled Copy |                           |                            |

|                          |                                                                                   |                   |                 |
|--------------------------|-----------------------------------------------------------------------------------|-------------------|-----------------|
| <b>Food Name:</b>        | Chocolate Chip Frozen Cookie Dough / Pâte à biscuits congelée pépites au chocolat |                   |                 |
| <b>Finished Foods:</b>   | Chocolate Chip Cookie / Biscuit pépites au chocolat                               |                   |                 |
| <b>Brand / Customer:</b> | Otis Spunkmeyer                                                                   | <b>Sub Brand:</b> | Sweet Discovery |



Cookie Dough Puck  
(as distributed)



Baked Cookie

## Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck weighs about 2 oz (57 g) and 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:

|      |      |
|------|------|
| 2 oz | 57 g |
|------|------|

| Raw Piece Weight | Prepared Piece Weight |
|------------------|-----------------------|
| 2 oz             | 1.9 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 (")          | 3.4     | 3.7    | 4       |
| Weight (oz)           | N/A     | 1.9    | N/A     |

| Raw Piece Weight | Prepared Piece Weight |
|------------------|-----------------------|
| 57 g             | 54 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)         | 8.6     | 9.4    | 10.2    |
| Weight (g)            | N/A     | 54     | N/A     |

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| <b>Date Validated:</b> 2019-06-17  | Controlled Copy                            |                           |                |

## PACKAGING

**FDA Product Code:**N/A

**Facility ID:**1103, 1105, 1101

**USDA Establishment:**N/A

**Customer Code:**N/A

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

|             |                              |                                     |                              |                        |
|-------------|------------------------------|-------------------------------------|------------------------------|------------------------|
| <b>Bag</b>  | <b>Package Type:</b>         | Bag                                 | <b>Food Contact Surface:</b> | Plastic, synthetic - G |
|             | <b>Pieces per Bag :</b>      | 160                                 | <b>UPC/GTIN:</b>             | N/A                    |
|             | <b>Bag Dimensions:</b>       | N/A " L X N/A " W X N/A " H         | <b>Bag Cube (Cu. Ft.):</b>   | N/A                    |
|             | <b>Bag Gross Wt. :</b>       | N/A lbs N/A kg                      | <b>Bag Net Wt. :</b>         | N/A lbs N/A kg         |
|             | <b>Net Wt. statement:</b>    | N/A                                 |                              |                        |
| <b>Case</b> | <b>Package Type:</b>         | Case                                | <b>UPC/GTIN:</b>             | 10013087589006         |
|             | <b>Bag per Case :</b>        | 1                                   | <b>Pieces per Case :</b>     | 160                    |
|             | <b>Case Dimensions:</b>      | 16.375 " L X 10.375 " W X 7.938 " H | <b>Case Cube (Cu. Ft.):</b>  | 0.78                   |
|             | <b>Case Gross Wt. :</b>      | 21.25 lbs N/A kg                    | <b>Case Net Wt. :</b>        | 20 lbs N/A kg          |
|             | <b>Net Wt. statement:</b>    | 160 x 2 oz (57 g) / 20 lb (9.07 kg) |                              |                        |
|             | <b>Cases per Row (Ti):</b>   | 10                                  |                              |                        |
|             | <b>Rows per Pallet (Hi):</b> | 9                                   |                              |                        |
|             | <b>Cases per Pallet:</b>     | 90                                  |                              |                        |

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## ALLERGENS AND SENSITIVE INGREDIENTS

|                                     |               |
|-------------------------------------|---------------|
| <b>Barley:</b>                      | Contains      |
| <b>Eggs :</b>                       | Contains      |
| <b>Gluten :</b>                     | Contains      |
| <b>Allergens Gluten Explained :</b> | Barley, Wheat |
| <b>Milk :</b>                       | Contains      |
| <b>Soy :</b>                        | Contains      |
| <b>Wheat :</b>                      | Contains      |
| <b>Wheat Gluten (Canada) :</b>      | 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 ENRICHIÉ 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                     |             |          |                       |             |          | Baked*                      |             |          |                       |             |          |
|-----------------------------|-------------|----------|-----------------------|-------------|----------|-----------------------------|-------------|----------|-----------------------|-------------|----------|
| Nutrients                   | Per Serving | Per 100g | Nutrients             | Per Serving | Per 100g | Nutrients                   | Per Serving | Per 100g | Nutrients             | Per Serving | Per 100g |
| Gram Weight (g)             | 53.864      | 100.000  | Added Sugar (g)       | 20.360      | 37.800   | Gram Weight (g)             | 53.864      | 100.000  | Added Sugar (g)       | 21.432      | 39.789   |
| Calories (kcal)             | 241.462     | 448.280  | Protein (g)           | 2.432       | 4.515    | Calories (kcal)             | 254.170     | 471.873  | Protein (g)           | 2.560       | 4.753    |
| Calories from Fat (kcal)    | 96.426      | 179.018  | Vitamin D - mcg (mcg) | 0.080       | 0.149    | Calories from Fat (kcal)    | 101.501     | 188.439  | Vitamin D - mcg (mcg) | 0.085       | 0.157    |
| Calories from SatFat (kcal) | 51.309      | 95.256   | Vitamin D - IU (IU)   | 3.255       | 6.043    | Calories from SatFat (kcal) | 54.009      | 100.269  | Vitamin D - IU (IU)   | 3.426       | 6.361    |
| Fat (g)                     | 10.804      | 20.058   | Calcium (mg)          | 9.706       | 18.020   | Fat (g)                     | 11.372      | 21.113   | Calcium (mg)          | 10.217      | 18.969   |
| Saturated Fat (g)           | 5.701       | 10.584   | Iron (mg)             | 2.004       | 3.720    | Saturated Fat (g)           | 6.001       | 11.141   | Iron (mg)             | 2.109       | 3.916    |
| Trans Fatty Acid (g)        | 0.093       | 0.173    | Potassium (mg)        | 70.544      | 130.966  | Trans Fatty Acid (g)        | 0.098       | 0.182    | Potassium (mg)        | 74.256      | 137.859  |
| Poly Fat (g)                | 0.894       | 1.660    | Vitamin A - IU (IU)   | 377.354     | 700.567  | Poly Fat (g)                | 0.941       | 1.748    | Vitamin A - IU (IU)   | 397.214     | 737.438  |
| Mono Fat (g)                | 3.935       | 7.305    | Vitamin A - RE (mcg)  | 4.861       | 9.025    | Mono Fat (g)                | 4.142       | 7.690    | Vitamin A - RE (mcg)  | 5.117       | 9.500    |
| Cholesterol (mg)            | 14.014      | 26.017   | Vitamin A - RAE (mcg) | 112.453     | 208.772  | Cholesterol (mg)            | 14.751      | 27.386   | Vitamin A - RAE (mcg) | 118.372     | 219.760  |
| Sodium (mg)                 | 182.513     | 338.839  | Vitamin C (mg)        | 0           | 0        | Sodium (mg)                 | 192.118     | 356.672  | Vitamin C (mg)        | 0           | 0        |
| Carbohydrates (g)           | 33.401      | 62.011   | Water (g)             | 6.526       | 12.116   | Carbohydrates (g)           | 35.159      | 65.274   | Water (g)             | 4.035       | 7.490    |
| Dietary Fiber (2016) (g)    | 1.100       | 2.043    | Ash (g)               | 0.752       | 1.396    | Dietary Fiber (2016) (g)    | 1.158       | 2.150    | Ash (g)               | 0.792       | 1.470    |
| Total Sugars (g)            | 20.455      | 37.975   |                       |             |          | Total Sugars (g)            | 21.532      | 39.974   |                       |             |          |

### Retail Panel (per serving) for USA

| Unbaked                                                                                                                                                       |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Nutrition Facts</b>                                                                                                                                        |                |
| 160 servings per container                                                                                                                                    |                |
| Serving size 1 cookie dough piece (57g)                                                                                                                       |                |
| Amount per serving                                                                                                                                            |                |
| <b>Calories</b>                                                                                                                                               | <b>250</b>     |
| Calories from Saturated Fat                                                                                                                                   | 50             |
|                                                                                                                                                               | % Daily Value* |
| <b>Total Fat</b> 11g                                                                                                                                          | <b>14%</b>     |
| Saturated Fat 6g                                                                                                                                              | 30%            |
| Trans Fat 0g                                                                                                                                                  |                |
| Polyunsaturated Fat 1g                                                                                                                                        |                |
| Monounsaturated Fat 4g                                                                                                                                        |                |
| Cholesterol 15mg                                                                                                                                              | 5%             |
| Sodium 190mg                                                                                                                                                  | 8%             |
| <b>Total Carbohydrate</b> 35g                                                                                                                                 | <b>13%</b>     |
| Dietary Fiber 1g                                                                                                                                              | 4%             |
| Total Sugars 22g                                                                                                                                              |                |
| Includes 21g Added Sugars                                                                                                                                     | 42%            |
| <b>Protein</b> 3g                                                                                                                                             |                |
| Vitamin D 0mcg                                                                                                                                                | 0%             |
| Calcium 10mg                                                                                                                                                  | 0%             |
| Iron 2mg                                                                                                                                                      | 10%            |
| Potassium 74mg                                                                                                                                                | 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*                                                                                                                                                        |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Nutrition Facts</b>                                                                                                                                        |                |
| 160 servings per container                                                                                                                                    |                |
| Serving size 1 cookie (54g)                                                                                                                                   |                |
| Amount per serving                                                                                                                                            |                |
| <b>Calories</b>                                                                                                                                               | <b>250</b>     |
| Calories from Saturated Fat                                                                                                                                   | 50             |
|                                                                                                                                                               | % Daily Value* |
| <b>Total Fat</b> 11g                                                                                                                                          | <b>14%</b>     |
| Saturated Fat 6g                                                                                                                                              | 30%            |
| Trans Fat 0g                                                                                                                                                  |                |
| Polyunsaturated Fat 1g                                                                                                                                        |                |
| Monounsaturated Fat 4g                                                                                                                                        |                |
| Cholesterol 15mg                                                                                                                                              | 5%             |
| Sodium 190mg                                                                                                                                                  | 8%             |
| <b>Total Carbohydrate</b> 35g                                                                                                                                 | <b>13%</b>     |
| Dietary Fiber 1g                                                                                                                                              | 4%             |
| Total Sugars 22g                                                                                                                                              |                |
| Includes 21g Added Sugars                                                                                                                                     | 42%            |
| <b>Protein</b> 3g                                                                                                                                             |                |
| Vitamin D 0mcg                                                                                                                                                | 0%             |
| Calcium 10mg                                                                                                                                                  | 0%             |
| Iron 2mg                                                                                                                                                      | 10%            |
| Potassium 74mg                                                                                                                                                | 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                                  |                      |
|------------------------------------------|----------------------|
| <b>Nutrition Facts</b>                   |                      |
| <b>Valeur nutritive</b>                  |                      |
| Per 1 cookie dough piece (57 g)          |                      |
| pour 1 morceau de pâte à biscuits (57 g) |                      |
| Amount                                   | % Daily Value        |
| Teneur                                   | % valeur quotidienne |
| <b>Calories / Calories</b> 250           |                      |
| <b>Fat / Lipides</b> 11 g                | <b>17 %</b>          |
| Saturated / saturés 6 g                  | 31 %                 |
| + Trans / trans 0.1 g                    |                      |
| <b>Cholesterol / Cholestérol</b> 15 mg   |                      |
| <b>Sodium / Sodium</b> 190 mg            | <b>8 %</b>           |
| <b>Carbohydrate / Glucides</b> 35 g      | <b>12 %</b>          |
| Fibre / Fibres 1 g                       | 4 %                  |
| Sugars / Sucres 22 g                     |                      |
| <b>Protein / Protéines</b> 3 g           |                      |
| Vitamin A / Vitamine A                   | 0 %                  |
| Vitamin C / Vitamine C                   | 0 %                  |
| Calcium / Calcium                        | 0 %                  |
| Iron / Fer                               | 15 %                 |

| Baked*                                 |                      |
|----------------------------------------|----------------------|
| <b>Nutrition Facts</b>                 |                      |
| <b>Valeur nutritive</b>                |                      |
| Per 1 cookie (54 g)                    |                      |
| pour 1 biscuit (54 g)                  |                      |
| Amount                                 | % Daily Value        |
| Teneur                                 | % valeur quotidienne |
| <b>Calories / Calories</b> 250         |                      |
| <b>Fat / Lipides</b> 11 g              | <b>17 %</b>          |
| Saturated / saturés 6 g                | 31 %                 |
| + Trans / trans 0.1 g                  |                      |
| <b>Cholesterol / Cholestérol</b> 15 mg |                      |
| <b>Sodium / Sodium</b> 190 mg          | <b>8 %</b>           |
| <b>Carbohydrate / Glucides</b> 35 g    | <b>12 %</b>          |
| Fibre / Fibres 1 g                     | 4 %                  |
| Sugars / Sucres 22 g                   |                      |
| <b>Protein / Protéines</b> 3 g         |                      |
| Vitamin A / Vitamine A                 | 0 %                  |
| Vitamin C / Vitamine C                 | 0 %                  |
| Calcium / Calcium                      | 0 %                  |
| Iron / Fer                             | 15 %                 |

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

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## CLAIMS

|                                    |                                                                                                                                                                                                                                                                                                        |
|------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>GMO Status:</b>                 | Partially produced with genetic engineering                                                                                                                                                                                                                                                            |
| <b>Kosher:</b>                     | OU Dairy                                                                                                                                                                                                                                                                                               |
| <b>Sold to Schools:</b>            | Yes                                                                                                                                                                                                                                                                                                    |
| <b>Other:</b>                      | DO NOT EAT RAW COOKIE DOUGH / NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE<br>This food item is not a ready to eat product and has not been processed to control microbial pathogens.<br>Cet aliment n'est pas un produit prêt à consommer et n'a pas été traité pour contrôler les pathogènes microbiens. |
| <b>No High Fructose Corn Syrup</b> |                                                                                                                                                                                                                                                                                                        |
| <b>Other:</b>                      | 1. Contains not more than 200mg sodium per cookie dough piece.<br>The statement "See nutrition information for saturated fat content" shall be immediately adjacent to the nutrient content claim if this claim is made.<br>Does not meet smart snack criteria.                                        |

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## STORAGE & HANDLING

|                                                           |                                                                   |                                    |                     |
|-----------------------------------------------------------|-------------------------------------------------------------------|------------------------------------|---------------------|
| <b>Total Shelf Life from Production (Days):</b>           | 365                                                               | <b>Distributed:</b>                | Frozen (-10 - 10°F) |
| <b>Best Before Date Format:</b>                           | Not applied                                                       |                                    |                     |
| <b>Lot Code Format (explained):</b>                       | YSDDD (Y=last digit of production year, S=shift, DDD=julian date) |                                    |                     |
| <b>Storage Conditions:</b>                                | Keep Frozen                                                       |                                    |                     |
| <b>Shelf Life After Baking :</b>                          | 1 day                                                             | <b>After Baking Storage Type:</b>  | Ambient             |
| <b>Shelf Life After Defrosting :</b>                      | N/A                                                               | <b>After Defrost Storage Type:</b> | N/A                 |
| <b>Min-Max. Distribution Temperature:</b>                 | Frozen (-10 - 10°F)                                               |                                    |                     |
| <b>Min. Shelf Life Remaining at Receipt at DC (Days):</b> | 30                                                                |                                    |                     |

# FINISHED FOOD SPECIFICATION SHEET

|                         |                 |                           |                            |
|-------------------------|-----------------|---------------------------|----------------------------|
| <b>Document:</b>        | 21.03.08        | <b>Item Number:</b>       | 58900                      |
| <b>Effective Date:</b>  | 2019-06-17      | <b>Program:</b>           | 21.0 Specification Program |
| <b>Supersedes Date:</b> | 2018-02-06      | <b>Market:</b>            | USA and Canada             |
| <b>Date Validated:</b>  | 2019-06-17      | <b>Location:</b>          | Corporate                  |
|                         |                 | <b>Country of Origin:</b> | USA                        |
|                         | Controlled Copy |                           |                            |

## PREPARATION and / or BAKING INSTRUCTIONS

Refer to chart presented on following page and on the shipping case.

## FINISHED FOOD SPECIFICATION SHEET

|                         |            |                           |                            |
|-------------------------|------------|---------------------------|----------------------------|
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|                         |            | <b>Country of Origin:</b> | USA                        |
|                         |            | <b>Controlled Copy</b>    |                            |

### 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

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