



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58405
Effective Date:	2021-02-11	Program:	21.0 Specification Program
Supersedes Date:	2019-07-03	Market:	USA and Canada
Date Validated:	2021-02-11	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

Food Name:	Peanut Butter Frozen Cookie Dough / Pâte à biscuits congelée au beurre d'arachide		
Finished Foods:	Peanut Butter Cookie / Biscuit au beurre d'arachide		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck weighs about 4 oz (113 g), and bakes up into a peanut butter cookie. 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:

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

Prepared By:  Emily Kerwick, Regulatory Analyst



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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 packed in poly bag; poly bags are packed in 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:	10013087584056
	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:	80 x 4 oz (113 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
Peanuts:	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, Peanut butter with palm oil (peanut butter [peanuts, sugar, salt], palm oil), Margarine (palm oil, water, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Molasses, Eggs, Invert sugar, Contains 2% or less of: Butter (cream [milk], salt), Water, Baking soda, Salt, Soy lecithin, Natural and artificial flavor.

Contains: Eggs, Milk, Peanuts, Soy, Wheat.

Made in a facility that also processes: 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, Beurre d'arachide à l'huile de palme (beurre d'arachide [arachides, sucre, sel], huile de palme), 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]), Mélasse, Oeufs, Sucre inverti, Contient 2% ou moins de : Beurre (crème [lait], sel), Eau, Bicarbonate de soude, Sel, Lécithine de soja, Arôme naturel et artificiel.

Contient : Oeufs, Lait, Arachides, Soya, Blé.

Ce produit est fabriqué dans une usine qui utilise : Amandes, Noix de coco, Noix de macadamia, Pacanes, Noix.



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INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling – English

Ingredients: Sugars (sugar, blackstrap molasses, invert sugar), Enriched wheat flour (contains barley), Peanut butter (peanuts, sugar, palm oil, salt), Palm oil spread (palm oil, water, butter [milk], salt, natural flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Liquid whole eggs, Water, Sodium bicarbonate, Salt, Artificial flavour, Soy lecithin.

Contains: Barley, Eggs, Milk, Peanuts, Soy, Wheat.

May contain: Almonds, Coconut, Macadamia nuts, Pecans, Walnuts.

Ingredient Statement for CANADIAN Labeling –French

Ingrédients : Sucres (sucre, mélasse verte, sucre inverti), Farine de blé enrichie (contient orge), Beurre d'arachide (arachides, sucre, huile de palme, sel), Tartinade d'huile de palme (huile de palme, eau, beurre [lait], sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine A, Bêta-carotène [colorant]), Oeufs entiers liquides, Eau, Bicarbonate de sodium, Sel, Arôme artificiel, Lécithine de soja.

Contient : Orge, Oeufs, Lait, Arachides, Soya, Blé.

Peut contenir : 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.

Prepared By:  Emily Kerwick, Regulatory Analyst



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NUTRITION VALUES

100g unrounded:			☐ BAKED			☒ UNBAKED		
Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	28.349	100.000	Cholesterol (mg)	6.417	22.636	Vitamin A - RAE (mcg)	58.152	205.124
Calories (kcal)	129.575	457.064	Carbohydrates (g)	15.238	53.750	Vitamin C (mg)	0.000	0.001
Calories from Fat (kcal)	61.509	216.966	Dietary Fiber (2016) (g)	0.585	2.064	Vitamin D - IU (IU)	1.498	5.285
Calories from SatFat (kcal)	24.323	85.797	Total Sugars (g)	8.936	31.520	Vitamin D - mcg (mcg)	0.037	0.132
Fat (g)	6.882	24.274	Added Sugar (g)	8.657	30.538	Sodium (mg)	124.264	438.329
Saturated Fat (g)	2.703	9.533	Protein (g)	2.122	7.484	Potassium (mg)	56.845	200.515
Trans Fatty Acid (g)	0.053	0.186	Water (g)	3.577	12.619	Calcium (mg)	8.734	30.807
Poly Fat (g)	0.924	3.261	Ash (g)	0.559	1.973	Iron (mg)	0.725	2.556
Mono Fat (g)	2.878	10.153	Vitamin A - IU (IU)	198.178	699.051			

100g unrounded:			☒ BAKED			☐ UNBAKED		
Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	26.932	100.000	Cholesterol (mg)	6.417	23.827	Vitamin A - RAE (mcg)	58.152	215.919
Calories (kcal)	129.575	481.117	Carbohydrates (g)	15.238	56.578	Vitamin C (mg)	0.000	0.002
Calories from Fat (kcal)	61.509	228.384	Dietary Fiber (2016) (g)	0.585	2.173	Vitamin D - IU (IU)	1.498	5.563
Calories from SatFat (kcal)	24.323	90.312	Total Sugars (g)	8.936	33.179	Vitamin D - mcg (mcg)	0.037	0.139
Fat (g)	6.882	25.552	Added Sugar (g)	8.657	32.145	Sodium (mg)	124.264	461.397
Saturated Fat (g)	2.703	10.035	Protein (g)	2.122	7.878	Potassium (mg)	56.845	211.067
Trans Fatty Acid (g)	0.053	0.196	Water (g)	2.160	8.020	Calcium (mg)	8.734	32.428
Poly Fat (g)	0.924	3.433	Ash (g)	0.559	2.077	Iron (mg)	0.725	2.690
Mono Fat (g)	2.878	10.688	Vitamin A - IU (IU)	198.178	735.840			

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

Retail Panel (per serving) for USA

Unbaked

Baked*

Retail Panel (per serving) for CANADA

Unbaked

Baked*

Nutrition Facts		
Serving size 1/4 cookie dough piece (28g)		
Calories	130	520
Calories from Saturated Fat 26		
	% Daily Value*	% Daily Value*
Total Fat	7g	28g
Saturated Fat	2.5g	13g
Trans Fat	0g	0g
Polysaturated Fat	1g	3.5g
Monounsaturated Fat	3g	12g
Cholesterol	5mg	25mg
Sodium	125mg	500mg
Total Carbohydrate	15g	61g
Dietary Fiber	1g	4g
Total Sugars	9g	35g
Includes Added Sugars	9g	35g
Protein	2g	8g
Vitamin D	0mg	0mg
Calcium	9mg	35mg
Iron	1mg	3mg
Potassium	57mg	227mg

Nutrition Facts		
Serving size 1/4 cookie (27g)		
Calories	130	520
Calories from Saturated Fat 26		
	% Daily Value*	% Daily Value*
Total Fat	7g	28g
Saturated Fat	2.5g	13g
Trans Fat	0g	0g
Polysaturated Fat	1g	3.5g
Monounsaturated Fat	3g	12g
Cholesterol	5mg	25mg
Sodium	125mg	500mg
Total Carbohydrate	15g	61g
Dietary Fiber	1g	4g
Total Sugars	9g	35g
Includes Added Sugars	9g	35g
Protein	2g	8g
Vitamin D	0mg	0mg
Calcium	9mg	35mg
Iron	1mg	3mg
Potassium	57mg	227mg

Nutrition Facts / Valeur nutritive		
Per 1/4 piece (28 g) pour 1/4 morceau (28 g)		
Calories	130	550
Fat / Lipides 7 g [†]		
Saturated / saturés 2.5 g	13 %	56 %
+ Trans / trans 0.1 g		
Polysaturated / polyinsaturés 0.9 g		
Monounsaturated / monoinsaturés 3 g		
Carbohydrate / Glucides 15 g	4 %	7 %
Fibre / Fibres 1 g	9 %	38 %
Protein / Protéines 2 g		
Cholesterol / Cholestérol 5 mg		
Sodium 125 mg	5 %	23 %
Potassium 50 mg	1 %	5 %
Calcium 10 mg	1 %	3 %
Iron / Fer 0.75 mg	4 %	17 %

Nutrition Facts / Valeur nutritive		
Per 1/4 cookie (27 g) pour 1/4 biscuit (27 g)		
Calories	130	520
Fat / Lipides 7 g [†]		
Saturated / saturés 2.5 g	13 %	56 %
+ Trans / trans 0.1 g		
Polysaturated / polyinsaturés 0.9 g		
Monounsaturated / monoinsaturés 3 g		
Carbohydrate / Glucides 15 g	4 %	7 %
Fibre / Fibres 1 g	9 %	36 %
Protein / Protéines 2 g		
Cholesterol / Cholestérol 5 mg		
Sodium 125 mg	5 %	22 %
Potassium 50 mg	1 %	5 %
Calcium 10 mg	1 %	2 %
Iron / Fer 0.75 mg	4 %	17 %



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CLAIMS

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

Contains a bioengineered food ingredient.

Other: 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.



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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 :	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

For baking instructions, refer to bake chart presented on both this 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
LOS ANGELES, CA 90045 USA
1-855-4-ARYZTA 

REVIEWS AND APPROVALS:
Julia Kot, R&D, February 22, 2021