



FINISHED GOODS SPECIFICATION SHEET

Document:	0	Item Number:	58101
Program:	21.0 Specification Program		
Effective Date:	1/22/2014	Location:	Corporate
Supersedes Date:	12/11/2012	Controlled Copy	Page: 1 of 4

Item Name: DOUBLE CHOCOLATE CHIP FROZEN COOKIE DOUGH
Finished Food: DOUBLE CHOCOLATE CHIP COOKIE **Market:** USA
Brand/Customer: OTIS SPUNKMEYER **Sub Brand:** VALUE ZONE



Batter Weight	Final Baked Weight		
1 OZ (28g)	0.95 OZ (27 grams)		
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
Circum. (")	N/A	N/A	N/A

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

ITEM DESCRIPTION

Semi-sweet and white chocolate chips combine in a chocolatey cookie dough base.

ITEM PACKAGING

No. of Pieces / Case or Tray:	<u>320;1OZ</u>	No. of Trays / Case:	<u>N/A</u>
Cases per Pallet:	<u>90</u>	Case Gross Wt. (lbs):	<u>21.25</u>
Rows per Pallet (Hi):	<u>9</u>	Case Gross Wt. (kgs):	<u>9.60</u>
Cases per Row (Ti):	<u>10</u>	Case Net Wt. (lbs):	<u>20</u>
Case Dimensions:	<u>16.375 X 10.375 X 7.9375</u>	Case Net Wt. (kgs):	<u>9.07</u>
Case Cube (Cu. Ft.):	<u>0.78</u>	No. of Bags / Case:	<u>N/A</u>
Shipper UCC Code:	<u>10013087581017</u>	Retail Packaging UPC:	<u>13087581010</u>
Customer Code:	<u>N/A</u>	Customer UPC:	<u>N/A</u>
Manufacturing Location (GLN):	<u>1101, 1104, 1105</u>	Packaging Format:	<u>Bag in Box</u>

STORAGE & HANDLING

Total Shelf Life from Production:	<u>365 days Frozen</u>	Distributed:	<u>Frozen</u>
Best Before Date Format:	<u>4C022 (last digit of the current year, bakery shift identifier and Julian date)</u>	Recommended Storage Conditions:	<u>Frozen</u>
Shelf Life After Baking (if Applicable):	<u>1 day(s)</u>	Max. Distribution Temperature:	<u>10 F</u>
Shelf Life After Defrosting (if Applicable):	<u>N/A day(s) N/A</u>	Min. Distribution Temperature:	<u>-10 F</u>

Certified Kosher
OU D

Certified Halal
No

Certified Organic
No

Prepared By: Tracy Ramirez

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Regulatory Coordinator



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INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, CONTAINS 2% OR LESS OF SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVORS [INCLUDES MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), WHITE CHOCOLATE CHIPS (SUGAR, MILK, COCOA BUTTER, SOY LECITHIN, VANILLIN [ARTIFICIAL FLAVOR]), MOLASSES, DEXTROSE, EGGS, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, MILK FAT, SOY LECITHIN, NATURAL FLAVOR), COCOA (PROCESSED WITH ALKALI), WATER, CONTAINS 2% OR LESS OF: WHEAT STARCH, CARAMEL COLOR, BAKING SODA, SALT, NATURAL AND ARTIFICIAL FLAVOR.
CONTAINS: WHEAT, SOY, MILK, EGGS

CLAIMS

1. No High Fructose Corn Syrup.
- OTHER:
1. 0.25 Creditable Grain Ounce Equivalents. Does not meet Whole Grain rich criteria.
 2. 8.391 grams enriched flour per 28 grams cookie dough

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NUTRITION VALUES

Per 100g (unrounded): BAKED DOUGH N/A

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Gram Weight (g)	100.00	Vitamin B6 (mg)	0.02	Cryptoxanthin (mcg)	0
Calories (kcal)	426.03	Calories from TransFat (kcal)	1.34	Folate (mcg)	59.99	Vitamin K (mcg)	0.61
Calories from Fat (kcal)	166.38	Starch (g)	0	Vitamin B12 (mcg)	0.10	Minerals	
Calories from SatFat (kcal)	75.82	Monosaccharides (g)	0	Biotin (mcg)	0	Sodium (mg)	402.11
Fat (g)	18.64	Galactose (g)	0	Pantothenic Acid (mg)	0.23	Potassium (mg)	127.10
Saturated Fat (g)	8.42	Glucose (g)	0	Vitamin A - RE (RE)	0.18	Calcium (mg)	43.00
Trans Fatty Acid (g)	0.15	Fructose (g)	0	Vitamin A - RAE (RAE)	0	Iron (mg)	2.71
Poly Fat (g)	3.13	Disaccharides (g)	0	Carotenoid RE (RE)	0	Phosphorus (mg)	56.07
Mono Fat (g)	6.59	Lactose (g)	0	Retinol RE (RE)	0	Magnesium (mg)	10.78
Cholesterol (mg)	17.81	Sucrose (g)	24.19	Alpha-Carotene (mcg)	0	Zinc (mg)	0.33
Carbohydrates (g)	60.69	Maltose (g)	0	Beta-Carotene (mcg)	0	Iodine (mcg)	0
Dietary Fiber (g)	1.84	Net Carbs (g)	58.85	Beta-Carotene Equiv (mcg)	0	Copper (mg)	0.06
Soluble Fiber (g)	0.20	Vitamins		Vitamin B3 - Niacin Equiv (mg)	0	Boron (mcg)	0.09
Insoluble Fiber (g)	0	Vitamin A - IU (IU)	0	Vitamin D - mcg (mcg)	0.23	Chloride (mg)	223.27
Total Sugars (g)	34.17	Vitamin C (mg)	0.22	Vitamin E - Alpha-Toco (mg)	0.17	Chromium (mcg)	--
Other Carbs (g)	0.73	Vitamin D - IU (IU)	1.20	Vitamin E - Alpha-Toco Equiv (mg)	0.00	Fluoride (mg)	0.00
Protein (g)	4.99	Vitamin E - IU (IU)	0	Vitamin E - mg (mg)	0.00	Manganese (mg)	0.18
Water (g)	3.45	Vitamin B1 (mg)	0.25	Folic Acid (mcg)	39.88	Molybdenum (mcg)	--
Ash (g)	1.04	Vitamin B2 (mg)	0.20	Folate, DFE (mcg)	75.36	Selenium (mcg)	8.78
Kilojoules (kj)	1782.50	Vitamin B3 (mg)	2.26	Folate, food (mcg)	0.00		

Retail panel: BAKED DOUGH N/A

Nutrition Facts	
Serving Size 1 Cookie (27g)	
Servings Per Container 320	
Amount Per Serving	
Calories 110	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 2.5g	11%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 110mg	5%
Total Carbohydrate 16g	5%
Dietary Fiber 0g	2%
Sugars 9g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

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PREPARATION and / or BAKING INSTRUCTIONS

Baking Instructions:

Preheat oven for 10 minutes; Otis Oven* Temp. Pre-set: 14-17 min; Commercial Convection Temp. 300 F 10-22 min; Conventional Gas/Electric Temp. 325 F 15-18 min

*Ensure consistent power (amperage) supply

Place a pan liner on baking pan

Place cookies 2 inches apart on a parchment paper pan liner

Notes for all cookies:

Make sure that the 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 remain soft even after cooling.

Cooling:

Allow cookies to cool for 30 minutes before removing from baking pan. Cookies are still baking while cooling on the pan.

Storage:

Store cookie dough in freezer.

Do not thaw dough before baking.

Cookies will remain fresh for up to 1 year and retain their shape best when kept frozen.

GMO STATUS / MSDS / COO STATEMENT

GMO STATUS: BASED ON THE INFORMATION PROVIDED TO US BY OUR VENDORS, WE CANNOT GUARANTEE THAT THIS ITEM IS GENETICALLY MODIFIED ORGANISM (GMO) FREE.

MSDS: ALL ITEMS MANUFACTURED BY ARYZTA, LLC CONTAIN INGREDIENTS WHICH ARE ON THE GRAS (GENERALLY RECOGNIZED AS SAFE) LIST. THESE FOOD ITEMS DO NOT REQUIRE A MSDS (MATERIAL SAFETY DATA SHEET) AND ARE MADE IN COMPLIANCE WITH THE UNITED STATES OF AMERICA FEDERAL FOOD, DRUG AND COSMETIC ACT.

CERTIFICATE OF MANUFACTURE: ARYZTA, LLC CERTIFIES THAT ALL PRODUCTS ARE PREPARED, PROCESSED AND PACKAGED IN A FACILITY INSPECTED BY THE FOOD AND DRUG ADMINISTRATION AS WELL AS APPLICABLE STATE OR LOCAL HEALTH AGENCIES IN THE UNITED STATES OF AMERICA AND CANADA, USING ONLY INGREDIENTS AND PACKAGING THAT ARE APPROVED FOR FOOD USE.

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ARYZTA, LLC
6080 CENTER DRIVE, SUITE 900
LOS ANGELES, CA 90045
USA