



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58819
Effective Date: 2016-06-14	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2015-02-27	Location: Corporate	Country of Origin:	USA
Date Validated: 2016-06-14	Controlled Copy		

Item Name: Cranberry Oatmeal Frozen Cookie Dough

Finished Foods: Cranberry Oatmeal Cookie

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 delicious oatmeal cookie with dried cranberries 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	37.7 g
---------	--------

Raw Piece Weight	Prepared Piece Weight
1.33 oz	1.25 oz

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 (")	2.85	3.05	3.25
Weight (oz)	1.18	1.33	1.48

Prepared By: Emily Kerwick, Regulatory Analyst



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58819
Effective Date: 2016-06-14	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2015-02-27	Location: Corporate	Country of Origin:	USA
Date Validated: 2016-06-14	Controlled Copy		

PACKAGING

FDA Product Code: N/A

Facility ID: 1101, 1105

USDA Establishment: N/A

Retail Packaging UPC: N/A

Internal Packaging UPC: N/A

Customer UPC: N/A

Customer Code: N/A

Shipper UCC Code: 10013087588191

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

Bag	Food Contact Surface:	Plastic, synthetic - G			
	Package Type:	Bag			
	Pieces per Bag:	about 241 (filled by weight)			
Case	Package Type:	Case			
	Bags per Case:	1	Pieces per Case:	about 241 (filled by weight)	
	Case Dimensions:	16.37" L X 10.37" W X 7.93" H	Case Cube (Cu. Ft.):	0.78	
	Case Gross Wt. :	21.25 lbs 9.63 kg	Case Net Wt. :	20 lbs 9.07 kg	
	Cases per Row (Ti):	10			
	Rows per Pallet (Hi):	9			
	Cases per Pallet:	90			



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58819
Effective Date: 2016-06-14	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2015-02-27	Location: Corporate	Country of Origin:	USA
Date Validated: 2016-06-14	Controlled Copy		

ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

Eggs
Milk
Soy
Wheat

INGREDIENT STATEMENT


INGREDIENTS: 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]), ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ROLLED OATS, CRANBERRIES, EGGS, CONTAINS 2% OR LESS OF: MOLASSES, BUTTER (CREAM [MILK], SALT), BAKING SODA, CINNAMON, MONO- AND DIGLYCERIDES, SUNFLOWER OIL, NATURAL AND ARTIFICIAL FLAVOR, SOY FLOUR.

CONTAINS: EGG, MILK, SOY, WHEAT.

MAY CONTAIN: PEANUTS AND TREE NUTS (ALMONDS, CASHEWS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS).

CN Statement

1. 6.15 grams Enriched Wheat Flour and 5.12 grams Whole Grain Oats per 38 gram cookie dough piece. Does not meet Whole Grain Rich criteria.
2. 0.5 Grain Ounce Equivalent based on grams of grain.

Prepared By:  Emily Kerwick, Regulatory Analyst



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58819
Effective Date:	2016-06-14	Program:	21.0 Specification Program
Supersedes Date:	2015-02-27	Market:	USA
Date Validated:	2016-06-14	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

NUTRITION VALUES

100g unrounded: BAKED UNBAKED FRIED N/A

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	1.70	4.52
Gram Weight (g)	37.70	100.00	Water (g)	5.10	13.52
Calories (kcal)	156.02	413.79	Ash (g)	0.32	0.85
Calories from Fat (kcal)	55.19	146.37	Vitamins		
Calories from SatFat (kcal)	23.79	63.09	Vitamin A - IU (IU)	271.20	719.28
Fat (g)	6.18	16.40	Vitamin A - RE (RE)	0.04	0.12
Saturated Fat (g)	2.64	7.01	Vitamin C (mg)	0.04	0.12
Trans Fatty Acid (g)	0.08	0.20	Vitamin D - IU (IU)	0	0
Mono Fat (g)	2.26	5.99	Minerals		
Poly Fat (g)	1.08	2.86	Calcium (mg)	9.03	23.94
Cholesterol (mg)	10.97	29.11	Iron (mg)	0.92	2.45
Carbohydrates (g)	23.80	63.11	Sodium (mg)	93.41	247.73
Dietary Fiber (g)	1.23	3.26	Potassium (mg)	41.84	110.97
Total Sugars (g)	14.84	39.35			

100g unrounded: BAKED UNBAKED FRIED N/A

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	1.70	4.81
Gram Weight (g)	35.44	100.00	Water (g)	2.83	7.98
Calories (kcal)	156.02	440.26	Ash (g)	0.32	0.90
Calories from Fat (kcal)	55.19	155.74	Vitamins		
Calories from SatFat (kcal)	23.79	67.13	Vitamin A - IU (IU)	271.20	765.30
Fat (g)	6.18	17.45	Vitamin A - RE (RE)	0.04	0.13
Saturated Fat (g)	2.64	7.46	Vitamin C (mg)	0	0
Trans Fatty Acid (g)	0.08	0.21	Vitamin D - IU (IU)	0	0
Mono Fat (g)	2.26	6.37	Minerals		
Poly Fat (g)	1.08	3.04	Calcium (mg)	9.03	25.47
Cholesterol (mg)	10.97	30.97	Iron (mg)	0.92	2.60
Carbohydrates (g)	23.80	67.15	Sodium (mg)	93.40	263.58
Dietary Fiber (g)	1.23	3.47	Potassium (mg)	41.84	118.07
Total Sugars (g)	14.84	41.87			

Note: Baked nutrition provided as a courtesy. Oven bake losses will vary. A 6.02% bake loss was assumed.

Retail panel (per serving): UNBAKED

Nutrition Facts	
Serving Size 1 cookie dough piece (38g)	
Servings Per Container about 241	
Amount Per Serving	
Calories 160	Calories from Fat 60
Calories from Saturated Fat 25	
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 10mg	3%
Sodium 95mg	4%
Potassium 40mg	1%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	4%
Sugars 15g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%
Vitamin D 0%	
*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
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Retail panel (per serving): BAKED

Nutrition Facts	
Serving Size 1 cookie (35g)	
Servings Per Container about 241	
Amount Per Serving	
Calories 160	Calories from Fat 60
Calories from Saturated Fat 25	
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 10mg	3%
Sodium 95mg	4%
Potassium 40mg	1%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	4%
Sugars 15g	
Protein 2g	
Vitamin A 6%	Vitamin C 0%
Calcium 0%	Iron 6%
Vitamin D 0%	
*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
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Note: Baked nutrition provided as a courtesy. Oven bake losses will vary. A 6.02% bake loss was assumed.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58819
Effective Date: 2016-06-14	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2015-02-27	Location: Corporate	Country of Origin:	USA
Date Validated: 2016-06-14	Controlled Copy		

CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

Other:

1. Not more than 200 calories per serving.
2. Not more than 200 mg sodium per serving.

Does not meet Smart Snack criteria.

Partially Produced with Genetic Engineering.

No High Fructose Corn Syrup

STORAGE & HANDLING

Total Shelf Life from Production: 356 Days	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: NA	
Lot Code Format (explained): Cayce Example: YSDDD (Y=last digit of current year, S=shift [A=1st, B=2nd, C=3rd], DDD=julian date)	
Recommended Storage Conditions: 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: 30 Days	



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58819
Effective Date: 2016-06-14	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2015-02-27	Location: Corporate	Country of Origin:	USA
Date Validated: 2016-06-14	Controlled Copy		

PREPARATION and / or BAKING INSTRUCTIONS

Recommended Baking Times for Otis Spunkmeyer Sweet Discovery Cookies

<u>Cookie Size</u>	<u>Otis Oven*</u>	<u>Commercial Convection</u>	<u>Commercial Rack Oven</u>	<u>Residential Gas/Electric</u>
4 ounce	280°F for 22-26 min.	300°F for 17-20 min.	300°F for 19-21 min.	325°F for 21-23 min.
3 ounce	280°F for 21-23 min.	300°F for 14-17 min.	300°F for 15-18 min.	325°F for 20-22 min.
2 ounce	280°F for 17-20 min.	300°F for 12-15 min.	300°F for 13-15 min.	325°F for 17-20 min.
1.33 ounce	280°F for 16-19 min.	300°F for 11-14 min.	300°F for 12-14 min.	325°F for 16-19 min.
0.75 ounce	280°F for 14-16 min.	300°F for 10-12 min.	300°F for 10-12 min.	325°F for 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" baking sheet is as follows:

Place 15 (3 x 5) 3.0 or 4.0 ounce cookies per sheet pan. For the 2.0 ounce size, place 24 (4 x 6) cookies per sheet pan.

For 1.33, and 0.75 ounce sizes, place up to 35 (5 x 7) cookies per sheet pan.

Using an Otis Oven and 9.75 x 14.75 inch parchment paper, place 1.33 oz. 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 center, 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.

ADDITIONAL DETAILS

MANUFACTURED BY ARYZTA, LLC
6080 CENTER DRIVE, SUITE 900
LOS ANGELES, CA 90045, USA
1-855-4-ARYZTA

Prepared By:  Emily Kerwick, Regulatory Analyst