



FINISHED FOOD SPECIFICATION SHEET

Document: 21.03.08	Item Number: 58809
Effective Date: 2016-04-27	Program: 21.0 Specification Program
Supersedes Date: 2014-05-08	Market: USA
Date Validated: 2016-04-27	Location: Corporate
	Country of Origin: USA
Controlled Copy	

Item Name:	Milk Chocolate Chunk Frozen Cookie Dough		
Finished Foods:	Milk Chocolate Chunk Cookie		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Food Item Description

Individually quick frozen cookie dough pucks with large delectable milk chocolate chunks throughout. Distributed frozen, ready to be baked before merchandising.

* 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	38 g
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Raw Piece Weight	Prepared Piece Weight
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1.33 oz	1.25 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 (")	N/A	N/A	N/A
Weight (oz)	N/A	N/A	N/A

Prepared By:  Emily Kerwick, Regulatory Analyst



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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: 10013087588092	

Packaging Format: Dough portions are packed in a poly bag; poly bags are packed into a master shipping case.

Bag	Food Contact Surface:	Plastic, synthetic - G	
	Package Type:	Bag	
	Pieces per Bag:	240	
Case	Package Type:	Case	
	Bags per Case:	1	Pieces per Case: 240
	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	

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ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

Eggs
Milk
Soy
Wheat

INGREDIENT STATEMENT


INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MILK CHOCOLATE CHUNKS (SUGAR, COCOA BUTTER, MILK POWDER, UNSWEETENED CHOCOLATE, SOY LECITHIN, ARTIFICIAL FLAVOR, SALT), SUGAR, 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]), EGGS, CONTAINS 2% OR LESS OF: MOLASSES, WATER, BAKING SODA, SALT, NATURAL AND ARTIFICIAL FLAVOR.

CONTAINS: EGG, MILK, SOY, WHEAT.

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

CN Statement

- 10.9 grams enriched flour per 38 gram cookie dough piece. Does not meet Whole Grain Rich criteria.
- 0.5 Grain Ounce Equivalent based on grams of grain.

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NUTRITION VALUES

100g unrounded: BAKED UNBAKED FRIED N/A

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	4.66
Gram Weight (g)	100.00	Water (g)	12.33
Calories (kcal)	448.52	Ash (g)	1.26
Calories from Fat (kcal)	190.56	Vitamins	
Calories from SatFat (kcal)	88.60	Vitamin A - IU (IU)	750.46
Fat (g)	21.32	Vitamin C (mg)	0.28
Saturated Fat (g)	9.84	Minerals	
Trans Fatty Acid (g)	0.13	Calcium (mg)	43.25
Cholesterol (mg)	25.93	Iron (mg)	2.91
Carbohydrates (g)	60.74	Sodium (mg)	353.50
Dietary Fiber (g)	1.48	Potassium (mg)	127.28
Total Sugars (g)	37.84		

100g unrounded: BAKED UNBAKED FRIED N/A

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	4.96
Gram Weight (g)	100.00	Water (g)	6.72
Calories (kcal)	477.22	Ash (g)	1.34
Calories from Fat (kcal)	202.76	Vitamins	
Calories from SatFat (kcal)	94.27	Vitamin A - IU (IU)	798.48
Fat (g)	22.68	Vitamin C (mg)	0
Saturated Fat (g)	10.47	Minerals	
Trans Fatty Acid (g)	0.13	Calcium (mg)	46.02
Cholesterol (mg)	27.59	Iron (mg)	3.10
Carbohydrates (g)	64.63	Sodium (mg)	376.12
Dietary Fiber (g)	1.58	Potassium (mg)	135.43
Total Sugars (g)	40.26		

Retail panel (per serving): UNBAKED BAKED

Nutrition Facts	
Serving Size 1 Cookie Dough Piece (38g)	
Servings Per Container 240	
Amount Per Serving	
Calories 170	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 3g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 14g	
Protein 2g	
Vitamin A 6%	Vitamin C 0%
Calcium 2%	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
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Nutrition Facts	
Serving Size 1 Cookie (35g)	
Servings Per Container 240	
Amount Per Serving	
Calories 170	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 3g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 14g	
Protein 2g	
Vitamin A 6%	Vitamin C 0%
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Total Carbohydrate	300g 375g
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CLAIMS

Kosher: OU D

Sold to Schools: Yes

No High Fructose Corn Syrup

Other:

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

Nutrition facts panel must be present. The statement "See nutrition information for saturated fat content" shall be adjacent to any nutrient claim. Does not meet smart snack criteria.

STORAGE & HANDLING

Total Shelf Life from Production: 356 Days

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: MM/DD/YYYY

Lot Code Format (explained): 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: 24 Hours


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

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PREPARATION and / or BAKING INSTRUCTIONS

DO NOT EAT RAW COOKIE DOUGH

Baking Instructions:

Place cookies on parchment paper. Cookie placement on a standard institutional 18x26" baking sheet is as follows: For 1.33, and 0.75 ounce sizes, place up to 35 (5x7) cookies per sheet pan. Using an Otis Oven and 9.75x14.75 inch parchment paper, place 1.33 oz. and smaller sizes in a 3 x 4 pattern on the baking sheet.

Otis Oven*: 280 F for 16-19 min; Commercial Convection: 300 F for 11-14 min; Commercial Rack Oven: 300 F for 12-14 min; Residential Gas/Electric: 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.

Cookies should cool for 20 – 30 minutes prior to removing from the parchment paper. Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Unbaked cookies will appear pale, slightly grey in the center, greasy and have a soft pliable texture.

Over-baked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

Storage:


Store cookie dough in freezer.

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

ADDITIONAL DETAILS

Partially Produced with Genetic Engineering.

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

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