



FINISHED FOOD SPECIFICATION SHEET

Document: 21.03.08	Item Number: 58104
Effective Date: 2016-06-14	Program: 21.0 Specification Program
Supersedes Date: 2016-05-09	Market: USA
Date Validated: 2016-06-14	Location: Corporate
	Country of Origin: USA
Controlled Copy	

Item Name: Sugar Frozen Cookie Dough

Finished Foods: Sugar Cookie

Brand / Customer: Otis Spunkmeyer

Sub Brand: Value Zone



Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck bakes up into one delicious classic sugar 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:

1.0 oz	28 g
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Raw Piece Weight

Prepared Piece Weight

1.0 oz	0.95 oz
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N/A 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	1.0	N/A

Prepared By:  Emily Kerwick, Regulatory Analyst



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PACKAGING

FDA Product Code: N/A	Facility ID: 1103, 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: 10013087581048	

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:	320	
Case	Package Type:	Case	
	Bags per Case:	1	Pieces per Case: 320
	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

Wheat


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]), EGGS, CONTAINS 2% OR LESS OF: INVERT SUGAR, SALT, BAKING SODA.
CONTAINS: EGG, MILK, WHEAT.

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

CN Statement

1. 10.4 grams enriched flour per 28 gram cookie dough piece. Does not meet Whole Grain Rich criteria.
2. 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		Total Sugars (g)	34.00
Gram Weight (g)	100.00	Protein (g)	4.40
Calories (kcal)	435.95	Water (g)	13.97
Calories from Fat (kcal)	170.42	Ash (g)	1.06
Calories from SatFat (kcal)	72.21	Vitamins	
Fat (g)	19.12	Vitamin A - IU (IU)	941.57
Saturated Fat (g)	8.02	Vitamin C (mg)	0
Trans Fatty Acid (g)	0.16	Vitamin D - IU (IU)	4.91
Mono Fat (g)	6.98	Minerals	
Poly Fat (g)	3.92	Calcium (mg)	9.34
Cholesterol (mg)	24.99	Iron (mg)	1.00
Carbohydrates (g)	61.71	Sodium (mg)	368.01
Dietary Fiber (g)	1.01	Potassium (mg)	48.45

100g unrounded:

BAKED UNBAKED FRIED N/A

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Total Sugars (g)	35.79
Gram Weight (g)	100.00	Protein (g)	4.64
Calories (kcal)	458.90	Water (g)	9.45
Calories from Fat (kcal)	179.40	Ash (g)	1.12
Calories from SatFat (kcal)	76.01	Vitamins	
Fat (g)	20.13	Vitamin A - IU (IU)	991.14
Saturated Fat (g)	8.46	Vitamin C (mg)	0
Trans Fatty Acid (g)	0.17	Vitamin D - IU (IU)	5.17
Mono Fat (g)	7.34	Minerals	
Poly Fat (g)	4.13	Calcium (mg)	9.83
Cholesterol (mg)	26.31	Iron (mg)	1.89
Carbohydrates (g)	64.96	Sodium (mg)	387.39
Dietary Fiber (g)	1.06	Potassium (mg)	51.00


Retail panel (per serving):

UNBAKED

Nutrition Facts	
Serving Size 1 Cookie Dough Piece (28g)	
Servings Per Container 320	
Amount Per Serving	
Calories 120	Calories from Fat 50
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 5mg	2%
Sodium 105mg	4%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Sugars 10g	
Protein 1g	
Vitamin A 6%	Vitamin C 0%
Calcium 0%	Iron 2%
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

BAKED

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Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 5mg	2%
Sodium 105mg	4%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Sugars 10g	
Protein 1g	
Vitamin A 6%	Vitamin C 0%
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CLAIMS

Kosher: OU D

Sold to Schools: Yes

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

Other: Nutrition Facts Panel must be present if a nutrient claim is made. Does not meet Smart Snack criteria.

Partially Produced with Genetic Engineering.

No High Fructose Corn Syrup

STORAGE & HANDLING

Total Shelf Life from Production: 365 Days

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: NA

Lot Code Format (explained): San Leandro Example: YSDDD (Y=last digit of current year, S=shift, 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: Refer to Aryzta Customer Care



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PREPARATION and / or BAKING INSTRUCTIONS

BAKING INSTRUCTIONS

BAKING

- Preheat ovens for 10 minutes.
- 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.

SHELF LIFE:

Cookies will remain fresh for several days if baked properly, and stored in sealed containers.

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.)

Cookie Size	Otis Oven Temp: Pre-set	Commercial Convection Temp: 300°	Conventional Gas/Electric Temp: 325°
3 oz	19 - 22 min.	14 - 17 min.	20 - 22 min.
2,5 oz	19 - 21 min.	13 - 16 min.	18 - 21 min.
2 oz	17 - 20 min.	13 - 15 min.	17 - 20 min.
1,5 oz	16 - 19 min.	11 - 14 min.	16 - 19 min.
1oz	14 - 17 min.	10 - 12 min.	15 - 18 min.

ADDITIONAL DETAILS

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

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