	FINISHED FOOD SPECIFICATION SHEET			
	Document: 21.03.08		Item Number: 58100	
Effective Date: 2016-05-06	Program: 21.0 Specification Program		Market: USA	
Supersedes Date: 2013-05-01	Location: Corporate		Country of Origin: USA	
Date Validated: 2016-05-06		Controlled Copy		


Item Name:	Chocolate Chip Frozen Cookie Dough		
Finished Foods:	Chocolate Chip Cookie		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Value Zone




Food Item Description
Individually quick frozen cookie dough pucks with delectable chocolate chips 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:			
1.0 oz		28 g	
Raw Piece Weight		Prepared Piece Weight	
1.0 oz		0.95 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 (")	N/A	N/A	N/A
Weight (oz)	N/A	N/A	N/A

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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: 10013087581000					
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:	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
- Soy
- Wheat


INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM AND PALM KERNEL OIL, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, DEXTROSE, SOY LECITHIN, VANILLA EXTRACT), 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]), WATER, EGGS, DEXTROSE, CONTAINS 2% OR LESS OF: MOLASSES, COCOA PROCESSED WITH ALKALI, WHEAT STARCH, BAKING SODA, SALT, NATURAL AND ARTIFICIAL FLAVOR, SORBITAN MONOSTEARATE, POLYSORBATE 60, SOY LECITHIN, MILK.
CONTAINS: EGG, MILK, SOY, WHEAT.

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

CN Statement

- 1. 9.02 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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100g unrounded:	<input type="checkbox"/> BAKED	<input checked="" type="checkbox"/> UNBAKED	<input type="checkbox"/> FRIED	<input type="checkbox"/> N/A
	Nutrients		Per 100g	
	Nutrients		Per 100g	
Basic Components		Total Sugars (g)		33.47
Gram Weight (g)	100.00	Protein (g)		4.01
Calories (kcal)	447.55	Water (g)		12.26
Calories from Fat (kcal)	189.06	Ash (g)		1.20
Calories from SatFat (kcal)	99.45	Vitamins		
Fat (g)	21.19	Vitamin A - IU (IU)		223.19
Saturated Fat (g)	11.05	Vitamin C (mg)		0.01
Trans Fatty Acid (g)	0.13	Vitamin D - IU (IU)		0.13
Cholesterol (mg)	13.23	Minerals		
Mono Fat (g)	7.29	Calcium (mg)		13.76
Poly Fat (g)	2.36	Iron (mg)		3.09
Carbohydrates (g)	61.50	Sodium (mg)		346.84
Dietary Fiber (g)	1.59	Potassium (mg)		105.34

100g unrounded:	<input checked="" type="checkbox"/> BAKED	<input type="checkbox"/> UNBAKED	<input type="checkbox"/> FRIED	<input type="checkbox"/> N/A	
	Nutrients		Per 100g	Nutrients	Per 100g
Basic Components				Total Sugars (g)	35.23
Gram Weight (g)		100.00		Protein (g)	4.22
Calories (kcal)		471.11		Water (g)	7.65
Calories from Fat (kcal)		199.01		Ash (g)	1.26
Calories from SatFat (kcal)		104.69		Vitamins	
Fat (g)		22.31		Vitamin A - IU (IU)	234.95
Saturated Fat (g)		11.63		Vitamin C (mg)	0
Trans Fatty Acid (g)		0.14		Vitamin D - IU (IU)	0.14
Cholesterol (mg)		13.92		Minerals	
Mono Fat (g)		7.68		Calcium (mg)	14.48
Poly Fat (g)		2.49		Iron (mg)	3.25
Carbohydrates (g)		64.74		Sodium (mg)	365.10
Dietary Fiber (g)		1.67		Potassium (mg)	110.86

Retail panel (per serving): ☒ UNBAKED ☒ BAKED

Nutrition Facts

Serving Size 1 Cookie Dough Piece (28g)
Servings Per Container 320


Amount Per Serving	
Calories 130	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Polysaturated Fat 0.5g	
Monounsaturated Fat 2g	
Cholesterol 5mg	2%
Sodium 100mg	4%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Sugars 9g	
Protein 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 4%
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 (27g)			
Servings Per Container 320			
Amount Per Serving			
Calories 130		Calories from Fat 50	
			% Daily Value
Total Fat 6g			9%
Saturated Fat 3g			15%
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Polyunsaturated Fat 0.5g			
Monounsaturated Fat 2g			
Cholesterol 5mg			2%
Sodium 100mg			4%
Total Carbohydrate 17g			6%
Dietary Fiber 0g			0%
Sugars 9g			
Protein 1g			
Vitamin A 2% • Vitamin C 0%			
Calcium 0% • Iron 4%			
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

Page 4 of 6

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CLAIMS

Kosher: OU D

Sold to Schools: Yes

No High Fructose Corn Syrup

Other: 1. Not more than 200 calories per serving.
2. Not more than 200mg sodium per serving.
Nutrition Facts Panel must be present if a nutrient claim is made. Does not meet Smart Snack criteria.

STORAGE & HANDLING

Total Shelf Life from Production: 356 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

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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