



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58803
Effective Date: 2016-02-19	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2013-03-05	Location: Corporate	Country of Origin:	USA
Date Validated: 2016-02-19	Controlled Copy		

Item Name:	Oatmeal Raisin Frozen Cookie Dough		
Finished Foods:	Oatmeal Raisin Cookies		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery

Food Item Description

Rolled oats with real raisins create the ultimate comfort snack. Just like Grandma used to make.



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

Individual Food Specification			
Net Weight of Individual Packaged Unit:			
1.33 oz	37.71 g		
Raw Piece Weight	Prepared Piece Weight		
1.33 oz	1.26 oz		
Baked Item Dimensions			
	Minimum	Target	Maximum
Length (")	NA	NA	NA
Width (")	NA	NA	NA
Height (")	NA	NA	NA
Circumference (")	NA	NA	NA
Diameter (")	2.85	3.05	3.25
Unbkd Weight(oz)	1.19	1.33	1.46

Prepared By: *Tracy Ramirez* Tracy Ramirez, Regulatory Manager



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PACKAGING

FDA Product Code: N/A	Facility ID: 1101, 1105
USDA Establishment: N/A	
Retail Packaging UPC: 01307588033	Internal Packaging UPC: N/A
Customer UPC: N/A	Customer Code: N/A
Shipper UCC Code: 10013087588030	

Packaging Format: Dough pieces are packed in a plastic bag that is folded and then the bag is placed in a master case.

Bag	Food Contact Surface:	Plastic, synthetic - G	
	Package Type:	Bag	
	Pieces per Bag:	about 241	
Case	Package Type:	Case	
	Bags per Case:	1	Pieces per Case: about 241
	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
Tree Nuts (COCONUT)
Wheat

INGREDIENT STATEMENT

INGREDIENTS: SUGAR, ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR, CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), ROLLED OATS, RAISINS, COCONUT, EGGS, BUTTER (CREAM [MILK], SALT), INVERT SUGAR, CONTAINS 2% OR LESS OF: WATER, MOLASSES, BAKING SODA, SALT, MILK PROTEIN CONCENTRATE, LACTOSE (MILK), NONFAT MILK, ARTIFICIAL FLAVORS.
CONTAINS: COCONUT, EGGS, MILK, WHEAT

MADE IN BAKERIES THAT ALSO PROCESS PEANUTS, SOY AND OTHER TREE NUTS (ALMONDS, CASHEWS, MACADAMIA NUTS, PECANS, WALNUTS).

DO NOT EAT RAW COOKIE DOUGH.

CN Statement

1. 8.28 grams enriched wheat flour per 37.7 gram cookie dough piece.
2. 4.47 grams of oats per 37.7 gram cookie dough piece.
3. 12.75 grams of grains per 37.7 gram cookie dough piece.
4. 0.75 Grain Ounce Equivalents based on grams of grains. Does not meet Whole Grain Rich criteria.



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NUTRITION VALUES

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Cholesterol (mg)	29.37	Vitamins		Vitamin D - mcg (mcg)	0
Calories (kcal)	414.08	Carbohydrates (g)	60.64	Vitamin A - IU (IU)	535.52	Folate (mcg)	39.18
Fat (g)	17.54	Dietary Fiber (g)	3.25	Vitamin C (mg)	0.35	Minerals	
Saturated Fat (g)	10.11	Total Sugars (g)	33.15	Vitamin B1 (mg)	0.24	Sodium (mg)	351.96
Trans Fatty Acid (g)	0.30	Water (g)	15.32	Vitamin B2 (mg)	0.16	Calcium (mg)	25.76
Mono Fat (g)	5.23	Ash (g)	1.34	Vitamin B3 (mg)	1.58	Iron (mg)	2.82
Poly Fat (g)	1.62	Calories from SatFat (kcal)	90.97	Vitamin B3 - Niacin Equiv (mg)	0.01	Potassium (mg)	196.88
Protein (g)	5.30	Calories from Fat (kcal)	157.08	Vitamin D - IU (IU)	4.00		

Baked

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Cholesterol (mg)	31.00	Vitamins		Vitamin D - mcg (mcg)	0
Calories (kcal)	437.09	Carbohydrates (g)	64.01	Vitamin A - IU (IU)	565.28	Folate (mcg)	41.36
Fat (g)	18.52	Dietary Fiber (g)	3.44	Vitamin C (mg)	0.37	Minerals	
Saturated Fat (g)	10.67	Total Sugars (g)	34.99	Vitamin B1 (mg)	0.25	Sodium (mg)	371.52
Trans Fatty Acid (g)	0.32	Water (g)	10.62	Vitamin B2 (mg)	0.16	Calcium (mg)	27.19
Mono Fat (g)	5.52	Ash (g)	1.41	Vitamin B3 (mg)	1.67	Iron (mg)	2.97
Poly Fat (g)	1.71	Calories from SatFat (kcal)	96.03	Vitamin B3 - Niacin Equiv (mg)	0.01	Potassium (mg)	207.82
Protein (g)	5.60	Calories from Fat (kcal)	165.81	Vitamin D - IU (IU)	4.22		

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 35	
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Potassium 75mg	2%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 12g	
Protein 2g	
Vitamin A 4%	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

Baked

Nutrition Facts	
Serving Size 1 cookie (36g)	
Servings Per Container about 241	
Amount Per Serving	
Calories 160	Calories from Fat 60
Calories from Saturated Fat 35	
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Potassium 75mg	2%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 12g	
Protein 2g	
Vitamin A 4%	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 25g 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



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CLAIMS

Halal: _____

Kosher: OU D

Sold to Schools: Yes

No High Fructose Corn Syrup

Other: Not more than 200 calories per 37.7 gram cookie dough piece.
 Not more than 200 mg sodium per 37.7 gram cookie dough piece.
 Not more than 35% by weight from total sugar.
 Does not meet Smart Snack criteria.

STORAGE & HANDLING

Total Shelf Life from Production: 365 _____ **Distributed:** Frozen (-10 - 10°F) _____

Best Before Date Format: NA

Lot Code Format (explained): Example: 1A279 where 1 is the year ending in that number for instance 2001 or 2011, where A is the shift A is 1st, B is 2nd, C is 3rd and 279 is the Julian date/numerical day of the year (example: January 1 is 001 and December 31 is 365). _____

Recommended Storage Conditions: Frozen

Shelf Life After Baking: 1 Day _____ **After Baking Storage Type:** Ambient _____

Shelf Life After Defrosting: NA _____ **After Defrost Storage Type:** N/A _____

Min-Max. Distribution Temperature: Frozen (-10 - 10°F) _____

Min. Shelf Life Remaining at Receipt at DC: 30 _____



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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, Ste 900
 Los Angeles, CA 90045 USA

Prepared By: Tracy Ramirez, Regulatory Manager