FINISHED FOOD SPECIFICATION SHEET

		Document:	21.03.08	**Item Number:**	09123
Effective Date:	**2017-04-20**	**Program:**	21.0 Specification Program	**Market:**	USA
Supersedes Date:	**2014-05-15**	**Location:**	Corporate	**Country of Origin:**	USA
Date Validated:	**2017-04-20**	Controlled Copy			

Item Name: Naturally and Artificially Flavored Strawberry Shortcake Muffins

Finished Foods: Naturally and Artificially Flavored Strawberry Shortcake Muffins

Brand / Customer: Otis Spunkmeyer **Sub Brand:**

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

Food Item Description

Your favorite dessert item...as a muffin with a crunchy crumb topping! Individually wrapped for to-go convenience.

Individual Food Specification

Net Weight of Individual Packaged Unit:

2.25 oz	63.79 g

Raw Piece Weight	Prepared Piece Weight
2.5 oz	2.25 oz

Baked Item Dimensions

	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	2.1	2.3	2.5
Circumference (")	N/A	N/A	N/A
Diameter (")	2.3	2.55	2.8
Weight (oz)	N/A	2.25	N/A

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PACKAGING

FDA Product Code: N/A
Facility ID: 1101, 110U, 1004055
USDA Establishment: N/A
Retail Packaging UPC: 091752090234
Internal Packaging UPC: N/A
Customer UPC: N/A
Customer Code: N/A
Shipper UCC Code: Tray: 00091752091231; Case: 10091752091238
Packaging Format: Individually wrapped muffins are placed in a tray; trays are shrink wrapped and placed in a shipping case.

IW	**Food Contact Surface:**	Film - G		
	Package Type:	IW		
	Pieces per IW:	1		
Tray	**Package Type:**	Tray		
	IWs per Tray:	24	**Pieces per Tray:**	24
	Tray Dimensions:	N/A" L **X** N/A" W **X** N/A" H	**Tray Cube (Cu. Ft.):**	N/A
	Tray Gross Wt. :	N/A lbs N/A kg	**Tray Net Wt. :**	(54 oz) 3.38 lbs 1.53 kg
Case	**Package Type:**	Case		
	Trays per Case:	4	**Pieces per Case:**	96
	Case Dimensions:	18.375" L **X** 12.625" W **X** 11.5" H	**Case Cube (Cu. Ft.) :**	1.544
	Case Gross Wt. :	15 lbs 6.8 kg	**Case Net Wt. :**	13.5 lbs 6.12 kg
	Cases per Row (Ti):	7		
	Rows per Pallet (Hi):	6		
	Cases per Pallet:	42		

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ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

Egg
Milk
Wheat

INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, EGGS, SOYBEAN OIL, WATER, DEXTROSE, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: PALM OIL, NEUFCHATEL CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM), STRAWBERRIES, LEAVENING (SODIUM ALUMIUNUM PHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), NATURAL AND ARTIFICIAL FLAVORS, SALT, GUMS (XANTHAN, LOCUST BEAN, GUAR), POTASSIUM SORBATE (PRESERVATIVE), PROPYLENE GLYCOL ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES, COLORING (RED 40 LAKE, BLUE 1 LAKE, RED 40, BLUE 1), MALIC ACID, SODIUM STEAROYL LACTYLATE, CITRIC ACID, PECTIN, CALCIUM CHLORIDE, CALCIUM SULFATE, ENZYMES.
CONTAINS: EGGS, MILK, WHEAT.

CN Statement

School Nutrition Information:
1. 17.2 grams enriched wheat flour per 64 gram muffin. Does not meet Whole Grain Rich criteria (minimum 8g whole grain per serving and minimum 50% of total grains as whole grain).
2. 1.0 Grain Ounce Equivalents based on grams of grain and Exhibit A serving weights.

112.43 calories total fat per serving.

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NUTRITION VALUES

100g unrounded: [X] BAKED [ ] UNBAKED [ ] FRIED [ ] N/A

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Added Sugar (g)	21.56	33.80
Gram Weight (g)	63.79	100.00	Protein (g)	3.06	4.80
Calories (kcal)	270.17	423.56	Water (g)	10.25	16.07
Calories from Fat (kcal)	112.43	176.26	Ash (g)	1.15	1.81
Calories from SatFat (kcal)	27.08	42.46	Vitamins		
Fat (g)	12.49	19.59	Vitamin A - IU (IU)	64.35	100.88
Saturated Fat (g)	3.01	4.72	Vitamin A - RAE (mcg)	15.63	24.51
Poly Fat (g)	5.38	8.44	Vitamin C (mg)	0.37	0.57
Mono Fat (g)	2.93	4.59	Vitamin D - mcg (mcg)	0.20	0.31
Trans Fatty Acid (g)	0.22	0.34	Vitamin D - IU (IU)	8.01	12.56
Cholesterol (mg)	37.10	58.16	Minerals		
Carbohydrates (g)	36.60	57.38	Calcium (mg)	33.89	53.12
Dietary Fiber (2016) (g)	0.57	0.90	Iron (mg)	1.41	2.20
Total Dietary Fiber (g)	0.60	0.94	Potassium (mg)	101.42	159.00
Total Sugars (g)	21.72	34.05	Sodium (mg)	205.41	322.02

Retail panel (per serving): [ ] UNBAKED [X] BAKED

IW Film

24-Count Tray

96-Count Case

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ARYZTA® Passion for good food	FINISHED FOOD SPECIFICATION SHEET			
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CLAIMS

GMO Status:	Partially produced with genetic engineering
Kosher:	OU Dairy
Sold to Schools:	Yes
Other:	Does not meet Smart Snack criteria. 1. 0g Trans fat per serving. Not low in fat or saturated fat. See nutrition information for fat content. Nutrition Facts panel must accompany this statement.
No High Fructose Corn Syrup	
Facts Up Front	

STORAGE & HANDLING

Total Shelf Life from Production:	365 days	**Distributed:**	Frozen (-10 - 10°F)
Best Before Date Format:	NA		
Lot Code Format (explained):	Newark bakery example: 6NW055 where 6 = last digit of the year, NW = bakery initials, 055 = Julian date		
Recommended Storage Conditions:	Frozen		
Shelf Life After Baking:	N/A	**After Baking Storage Type:**	N/A
Shelf Life After Defrosting:	35 days (wrapped) when thawed at room temperature	**After Defrost Storage Type:**	Ambient
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

Thaw in original packaging, and serve.

ADDITIONAL DETAILS

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

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