



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58817
Effective Date: 2016-05-11	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2015-02-27	Location: Corporate	Country of Origin:	USA
Date Validated: 2016-05-11	Controlled Copy		

Item Name:	Red White and Blue FCD with White Chips, Cranberries and Blueberries-Naturally &Artificially Flavored		
Finished Foods:	Red White and Blue Cookie with White Chips, Cranberries, Blueberries-Naturally &Artificially Flavored		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck bakes up into one cookie with an amazing mix of white chips and sweet dried cranberries and blueberries for a taste unlike any other. Distributed frozen, ready to bake 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:

1.33 oz	37.7 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 (")	2.85	3.05	3.25
Weight (oz)	1.85	1.33	1.48

Prepared By: Emily Kerwick, Regulatory Analyst



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PACKAGING

FDA Product Code: N/A

Facility ID: 1101, 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: 10013087588177

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:	about 241 (filled by weight)			
Case	Package Type:	Case			
	Bags per Case:	1	Pieces per Case:	about 241 (filled by weight)	
	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, 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]), WHITE CONFECTIONERY CHIPS (SUGAR, PALM KERNEL AND PALM OIL, NONFAT MILK, SOY LECITHIN, VANILLA EXTRACT), EGGS, CRANBERRIES, CONTAINS 2% OR LESS OF: BLUEBERRIES, MOLASSES, BAKING SODA, SALT, SUNFLOWER OIL, NATURAL AND ARTIFICIAL FLAVORS, CITRIC ACID.

CONTAINS: EGG, MILK, SOY, WHEAT.

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

CN Statement

1. 11.48 grams enriched flour per 38 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:

<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)			
Gram Weight (g)	100.00		Protein (g)		40.73		
Calories (kcal)	431.63		Water (g)		12.18		
Calories from Fat (kcal)	156.75		Ash (g)		1.16		
Calories from SatFat (kcal)	76.13		Vitamins				
Fat (g)	17.56		Vitamin A - IU (IU)		744.59		
Saturated Fat (g)	8.46		Vitamin C (mg)		0.09		
Trans Fatty Acid (g)	0.13		Vitamin D - IU (IU)		4.16		
Mono Fat (g)	5.75		Minerals				
Poly Fat (g)	3.07		Calcium (mg)		20.56		
Cholesterol (mg)	21.09		Iron (mg)		2.22		
Carbohydrates (g)	65.03		Sodium (mg)		346.83		
Dietary Fiber (g)	1.19		Potassium (mg)		68.85		

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)			
Gram Weight (g)	100.00		Protein (g)		4.07		
Calories (kcal)	459.25		Water (g)		6.56		
Calories from Fat (kcal)	166.79		Ash (g)		1.23		
Calories from SatFat (kcal)	81.00		Vitamins				
Fat (g)	18.69		Vitamin A - IU (IU)		792.24		
Saturated Fat (g)	9.00		Vitamin C (mg)		0		
Trans Fatty Acid (g)	0.14		Vitamin D - IU (IU)		4.42		
Mono Fat (g)	6.12		Minerals				
Poly Fat (g)	3.26		Calcium (mg)		21.87		
Cholesterol (mg)	22.44		Iron (mg)		2.36		
Carbohydrates (g)	69.19		Sodium (mg)		369.03		
Dietary Fiber (g)	1.27		Potassium (mg)		73.25		


Retail panel (per serving):

UNBAKED

Nutrition Facts	
Serving Size 1 Cookie Dough Piece (38g)	
Servings Per Container about 241	
Amount Per Serving	
Calories 170	Calories from Fat 60
Calories from Saturated Fat 45	
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 3g	15%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 10mg	3%
Sodium 130mg	5%
Total Carbohydrate 25g	8%
Dietary Fiber 0g	0%
Sugars 15g	
Protein 1g	
Vitamin A 6%	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

BAKED

Nutrition Facts	
Serving Size 1 Cookie (35g)	
Servings Per Container about 241	
Amount Per Serving	
Calories 170	Calories from Fat 60
Calories from Saturated Fat 45	
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 3g	15%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 10mg	3%
Sodium 130mg	5%
Total Carbohydrate 25g	8%
Dietary Fiber 0g	0%
Sugars 15g	
Protein 1g	
Vitamin A 6%	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

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CLAIMS

Kosher: OU D

Sold to Schools: Yes

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.

No High Fructose Corn Syrup

STORAGE & HANDLING

Total Shelf Life from Production: 356 Days

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: NA

Lot Code Format (explained): Cayce Example: 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: 1 Day

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

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

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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