

FINISHED FOOD SPECIFICATION SHEET

Document: 21.03.08 **Item Number:** 58810

Effective Date: 2016-04-26 Program: 21.0 Specification Program Market: USA

Supersedes
Date:

Corporate

Country of Origin: USA

Date Validated: 2016-04-26 Controlled Copy

Item Name: Turtle Frozen Cookie Dough

Finished Foods: Turtle Cookie

Brand / Customer: Otis Spunkmeyer Sub Brand: Sweet Discovery



Food Item Description

Individually quick frozen, pre-portioned cookie dough pucks. Each puck bakes up into one chocolate cookie with chocolate chips, caramel bits, and pecans studded throughout. Ready to be baked and set out for sale.

Individual Food Specification

Net Weight of Individual Packaged Unit:

| 1 1 33 07 1 | 38 a |
|-------------|------|
| 1.00 02 | 50 g |

| Raw Piece Weight | Prepared Piece Weight |
|------------------|-----------------------|
| 1.33 oz | 1.26 oz |

| N/A Item Dimensions | | | | | | | |
|------------------------|-----|-----|-----|--|--|--|--|
| Minimum Target Maximun | | | | | | | |
| 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 | | | | |

Prepared By:



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

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| | | • | | | | |

| | | PACKAG | SING | |
|-----------------|--------------------------------|--|--------------------------------|----------------|
| FDA Produc | t Code:N/A | | Facility ID:110 | 01, 1105 |
| USDA Establis | hment:N/A | | | |
| Retail Packagin | g UPC:N/A | lı | nternal Packaging UPC:N/A | A |
| Custome | er UPC:N/A | | Customer Code: N/A | A |
| Shipper UCC | Code:10013087588108 | _ | | |
| Packaging F | Format: Dough portions are pac | ked in a poly bag; poly bags | s are packed into a master shi | oping case. |
| Bag | Food Contact Surface: | Plastic, synthetic - G | | |
| | Package Type: | Bag | <u> </u> | |
| | Pieces per Bag: | N/A | | |
| Case | Package Type: | Case | | |
| | Bags per Case: | N/A | Pieces per Case: | 240 |
| | 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

Eggs

Milk

This food contains the following allergens and sensitive ingredients: Soy

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Tree Nuts (Pecans)

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, SOYBEAN OIL, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVORS [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), CARAMEL BITS (SUGAR, CORN SYRUP, LIQUID SUGAR, NONFAT MILK, PALM OIL, BUTTER [CREAM, SALT], SALT, MONO- AND DIGLYCERIDES, SOY LECITHIN), CARAMEL FLAVORED CHIPS (SUGAR, HYDROGENATED PALM KERNEL AND COCONUT OIL, WHEY [MILK], SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, YELLOW 6 LAKE, YELLOW 5 LAKE, BLUE 2 LAKE, SALT), PECANS, SEMI SWEET CHOCOLATE CHPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT), EGGS, COCOA (PROCESSED WITH ALKALI), CONTAINS 2% OR LESS OF: INVERT SUGAR, MOLASSES, WATER, BAKING SODA, SALT, NATURAL AND ARTIFICIAL FLAVOR. CONTAINS: EGGS, MILK, PECANS, SOY, WHEAT.

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

CN Statement

- 1. 6.78 grams enriched flour per 38 gram cookie dough piece. Does not meet Whole Grain Rich criteria.
- 2. 0.25 Grain Ounce Equivalent based on grams of grain.

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| | | | NUTRITION VALUES | | | |

| Nutrients | Per 100g | Nutrients | Per 100g |
|-----------------------------|----------|---------------------|----------|
| Basic Components | | Protein (g) | 4.56 |
| Gram Weight (g) | 100.00 | Water (g) | 11.10 |
| Calories (kcal) | | Ash (g) | 1.60 |
| Calories from Fat (kcal) | 215.12 | Vitamins | |
| Calories from SatFat (kcal) | 94.19 | Vitamin A - IU (IU) | 677.06 |
| Fat (g) | 24.03 | Vitamin C (mg) | 0.18 |
| Saturated Fat (g) | 10.47 | Minerals | |
| Trans Fatty Acid (g) | 0.15 | Calcium (mg) | 38.04 |
| Cholesterol (mg) | 23.15 | Iron (mg) | 3.88 |
| Carbohydrates (g) | 58.03 | Sodium (mg) | 368.71 |
| Dietary Fiber (g) | 2.86 | Potassium (mg) | 315.41 |
| Total Sugars (g) | 39.73 | | |

| Nutrients | Per 100g | Nutrients | Per 100g |
|-----------------------------|----------|---------------------|----------|
| Basic Components | | Protein (g) | 4.75 |
| Gram Weight (g) | 100.00 | Water (g) | 7.39 |
| Calories (kcal) | 478.00 | Ash (g) | 1.69 |
| Calories from Fat (kcal) | 224.08 | Vitamins | |
| Calories from SatFat (kcal) | 98.11 | Vitamin A - IU (IU) | 705.26 |
| Fat (g) | 25.03 | Vitamin C (mg) | 0 |
| Saturated Fat (g) | 10.90 | Minerals | |
| Trans Fatty Acid (g) | 0.16 | Calcium (mg) | 39.62 |
| Cholesterol (mg) | 24.12 | Iron (mg) | 4.04 |
| Carbohydrates (g) | 60.44 | Sodium (mg) | 384.07 |
| Dietary Fiber (g) | 2.98 | Potassium (mg) | 328.55 |
| Total Sugars (g) | 41.39 | | |

X UNBAKED X BAKED Retail panel (per serving):

| Amount Per Serv | ing | | |
|---|---------------|----------------------------|--------------|
| Calories 180 Calories fro | | Calories fred ed Fat 45 | om Fat 80 |
| | | % | Daily Value |
| Total Fat 9g | | | 14% |
| Saturated F | at 4g | | 20% |
| Trans Fat 0 |)q | | |
| Polyunsatu | | 'n | |
| Monounsat | | • | |
| | | 49 | *** |
| Cholesterol | | | 3% |
| Sodium 140n | ng | | 6% |
| Total Carboh | ydrate 22g | 1 | 7% |
| Dietary Fib | er 1g | | 4% |
| Sugars 150 | 1 | | |
| Protein 2g | , | | |
| | | | |
| Vitamin A 6% | • | Vitamin C | 0% |
| Calcium 2% | • | Iron 8% | |
| Vitamin D 0% | | | |
| "Percent Daily Val Your daily values r your calorie needs | may be higher | | |
| | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65g | 80g |
| Saturated Fat Cholesterol | Less than | 20g 300mg | 25g 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| | | | |
| Total Carbohydrati | | 300g | 375g |

| alories 180 Calories fron | | Calories fr | |
|---|------------------------|----------------|------------------|
| | | | |
| | Satura | | om Fat 8 |
| | | % | Daily Value |
| tal Fat 9g | | | 149 |
| Saturated Fa | | | 20% |
| Trans Fat 0g | | | |
| Polyunsatura | ted Fat | 2g | |
| Monounsatur | rated Fat | 4g | |
| nolesterol 10 |)mg | | 39 |
| dium 140mg | 3 | | 69 |
| tal Carbohy | drate 22 | g | 79 |
| Dietary Fiber | | | 49 |
| Sugars 15g | | | |
| otein 2g | | | |
| tamin A 6% | ٠. | Vitamin C | 0% |
| alcium 2% | | Iron 8% | 070 |
| tamin D 0% | | 11011070 | |
| ercent Daily Value | r are bare | i on a 2 000 c | aloria riiat |
| ur daily values ma ur calorie needs: | y be higher | or lower depe | inding on |
| | | | 2,500 |
| | Less than Less than | 60g 20g | 80g 25g |
| olesterol | Less than | 300mg | 300mg 2,400mg |
| al Fat laturated Fat clesterol | | | _ |



Prepared By: Emily Kerwick, Regulatory Analyst



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CLAIMS

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Sold to Schools:

Yes

1. Not more than 200mg sodium per cookie dough piece.

Other:

Nutrition facts panel must be present. The statement "See nutrition information for saturated fat content" shall be

After Defrost Storage Type: N/A

adjacent to the nutrient claim. Does not meet smart snack criteria.

STORAGE & HANDLING

Total Shelf Life from Production: 356 Days Distributed: Frozen (-10 - 10°F)

Best Before Date Format: MM/DD/YYYY

Lot Code Format (explained): 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: 24 Hours After Baking Storage Type: Ambient

Shelf Life After Defrosting: 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

DO NOT EAT RAW COOKIE DOUGH

Baking Instructions:

Place cookies on parchment paper. Cookie placement on a standard institutional 18x26" baking sheet is as follows: For 1.33, and 0.75 ounce sizes, place up to 35 (5x7) cookies per sheet pan. Using an Otis Oven and 9.75x14.75 inch parchment paper, place 1.33 oz. and smaller sizes in a 3 x 4 pattern on the baking sheet.

Otis Oven*: 280 F for 16-19 min; Commercial Convection: 300 F for 11-14 min; Commercial Rack Oven: 300 F for 12-14 min; Residential Gas/Electric: 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.

Cookies should cool for 20 – 30 minutes prior to removing from the parchment paper. Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Unbaked cookies will appear pale, slightly grey in the center, greasy and have a soft pliable texture.

Over-baked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

Storage:

Store cookie dough in freezer.

Cookies will remain fresh for up to 1 year and retain their shape best when kept frozen.

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

Prepared By:

