



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24080
Effective Date:	2024-10-16	Program:	21.0 Specification Program
Supersedes Date:	2024-10-08	Market:	USA and Canada
Date Validated:	2024-10-16	Location:	Corporate
	Controlled Copy	Country of Origin:	N/A

Food Name:	Naturally Flavored Pumpkin Spice Frozen Cookie Dough with Chocolate Chips / Pâte à biscuits congelée aux citrouille épicée naturellement aromatisée avec aux pépites de chocolat		
Finished Food:	Naturally Flavored Pumpkin Spice Cookies with Chocolate Chips / Biscuits à la citrouille épicée naturellement aromatisée avec aux pépites de chocolat		
Brand / Customer:	Otis Spunkmeyer®	Sub Brand:	Sweet Discovery



Unbaked cookie dough, as distributed



Baked cookie

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck weighs about 1.33 oz (38 g) and bakes up into one pumpkin spice cookie with chocolate chips throughout. Distributed frozen, ready to be baked and set out for sale.

A perfect fall and holiday cookie that fulfills your craving for all things pumpkin pie and chocolate. Made with a blend of favorite fall baking flavors, including cinnamon, nutmeg, cloves, and ginger.

*Image(s) 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
1.33 oz	1.27 oz

Baked 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)	N/A	1.27	N/A

Raw Piece Weight	Prepared Piece Weight
37.7 g	36 g

Baked Item Dimensions			
	Minimum	Target	Maximum
Length (cm)	N/A	N/A	N/A
Width (cm)	N/A	N/A	N/A
Height (cm)	N/A	N/A	N/A
Circumference (cm)	N/A	N/A	N/A
Diameter (cm)	7.24	7.75	8.26
Weight (g)	N/A	36	N/A

Prepared By:  Bonnie Lai, Regulatory Analyst



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PACKAGING

FDA Product Code:N/A		Facility ID:1107		
USDA Establishment:N/A		Customer Code:N/A		
Packaging Format: 240 cookie dough portions are packed in a poly bag. Poly bag is then packed into a master shipping case.				
Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	240	UPC/GTIN:	N/A
	Bag Dimensions:	N/A " L X N/A " W X N/A " H	Bag Cube (Cu. Ft.):	N/A
	Bag Gross Wt. :	N/A lbs N/A kg	Bag Net Wt. :	N/A lbs N/A kg
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087240808
	Bag per Case :	1	Pieces per Case :	240
	Case Dimensions:	16.375 " L X 10.375 " W X 7.938 " H	Case Cube (Cu. Ft.):	0.79
	Case Gross Wt. :	21.2 lbs 9.62 kg	Case Net Wt. :	19.95 lbs 9.05 kg
	Net Wt. statement:	240 x 1.33 oz (38 g) PIECES/PIÈCES; NET WT / POIDS NET 19.95 lb (9.05 kg) 240 x 38 g (1.33 oz) PIECES/PIÈCES; NET WT / POIDS NET 9.05 kg (19.95 lb)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	90		



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STORAGE & HANDLING

Total Shelf Life from Production (Days): 365	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: Ink Jet on case: USE BY: MM/DD/YYYY (where MM=month; DD=day; YYYY=year)	
Lot Code Format (explained): Ink Jet on case: YCHDDD HH:MM BB (Where Y = Last digit of production year, CH = Chaska, DDD = Julian Date of Production, HH:MM = military time, BB=Batch number)	
Storage Conditions: Keep Frozen	
Shelf Life After Baking : 7 days	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 (Days): 60	

ALLERGENS AND SENSITIVE INGREDIENTS

Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains
Wheat Gluten (Canada) :	Contains



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INGREDIENT STATEMENT

English Ingredient Statement for US

Ingredients: Enriched flour (wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavor, milk), Margarine (palm oil, water, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta-carotene [color]), Sugar, Eggs, Water, Butter (cream [milk], salt), Contains 2% or less of: Maltodextrin, Invert sugar, Pumpkin, Corn syrup, Molasses, Corn flour, Spices, Baking soda, Salt, Annatto extract (color), Natural flavors.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes: Almonds, Macadamia nuts, Peanuts, Pecans, Walnuts.

French Ingredient Statement for US

Ingédients : Farine enrichie (farine de blé, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel, lait), Margarine (huile de palme, eau, contient 2% ou moins de : sel, arôme naturel [contient du lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Sucre, Oeufs, Eau, Beurre (crème [lait], sel), Contient 2% ou moins de : Maltodextrine, Sucre inversé, Citrouille, Sirop de maïs, Mélasse, Farine de maïs, Épices, Bicarbonate de soude, Sel, Extrait de rocou (colorant), Arômes naturels.

Contient : Oeufs, Lait, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise : Almonds, Noix de macadamia, Arachides, Pecanes, Noix.



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INGREDIENT STATEMENT

English Statement for Canada

Ingredients: Enriched wheat flour, Palm oil spread (palm oil, water, butter [milk], salt, flavour [contains milk], citric acid, vitamin A palmitate, beta-carotene [colour]), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavour, milk ingredients), Sugars (sugar, invert sugar, corn syrup, blackstrap molasses), Liquid whole eggs, Water, Maltodextrin, Pumpkin, Flavours, Corn flour, Spices, Sodium bicarbonate, Salt, Annatto extract.

Contains: Eggs, Milk, Soy, Wheat.

May contain: Almonds, Macadamia nuts, Peanuts, Pecans, Walnuts.

French Statement for Canada

Ingédients : Farine de blé enrichie, Tartinade d'huile de palme (huile de palme, eau, beurre [lait], sel, arôme [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel, substances laitières), Sucres (sucre, sucre inverti, sirop de maïs, mélasse verte), Oeufs entiers liquides, Eau, Maltodextrine, Citrouille, Arômes, Farine de maïs, Épices, Bicarbonate de sodium, Sel, Extrait de rocou.

Contient : Oeufs, Lait, Soja, Blé.

Peut contenir : Almonds, Noix de macadamia, Arachides, Pecanes, Noix.



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NUTRITION VALUES

100g unrounded:

UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	1.46	3.86
Gram Weight (g)	37.70	100.00	Water (g)	5.53	14.66
Calories (kcal)	168.41	446.65	Ash (g)	0.69	1.83
Calories from Fat (kcal)	76.07	201.76	Vitamins		
Calories from SatFat (kcal)	40.19	106.58	Vitamin A - IU (IU)	405.90	1076.51
Fat (g)	8.53	22.61	Vitamin A - RAE (mcg)	96.29	255.37
Saturated Fat (g)	4.47	11.84	Vitamin C (mg)	0.12	0.33
Trans Fatty Acid (g)	0.08	0.21	Vitamin D - IU (IU)	2.13	5.65
Poly Fat (g)	0.74	1.96	Vitamin D - mcg (mcg)	0.05	0.14
Mono Fat (g)	3.09	8.18	Minerals		
Cholesterol (mg)	6.83	18.12	Sodium (mg)	134.16	355.82
Carbohydrates (g)	21.44	56.87	Potassium (mg)	76.66	203.31
Dietary Fiber (US 2016) (g)	0.85	2.26	Calcium (mg)	8.63	22.90
Total Sugars (g)	10.26	27.20	Iron (mg)	1.40	3.72
Added Sugar (g)	9.92	26.30			

BAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	1.46	4.05
Gram Weight (g)	36.00	100.00	Water (g)	3.83	10.63
Calories (kcal)	168.41	467.74	Ash (g)	0.69	1.91
Calories from Fat (kcal)	76.07	211.29	Vitamins		
Calories from SatFat (kcal)	40.19	111.61	Vitamin A - IU (IU)	405.90	1127.35
Fat (g)	8.53	23.68	Vitamin A - RAE (mcg)	96.29	267.43
Saturated Fat (g)	4.47	12.40	Vitamin C (mg)	0.12	0.34
Trans Fatty Acid (g)	0.08	0.22	Vitamin D - IU (IU)	2.13	5.92
Poly Fat (g)	0.74	2.05	Vitamin D - mcg (mcg)	0.05	0.15
Mono Fat (g)	3.09	8.57	Minerals		
Cholesterol (mg)	6.83	18.98	Sodium (mg)	134.16	372.62
Carbohydrates (g)	21.44	59.56	Potassium (mg)	76.66	212.91
Dietary Fiber (US 2016) (g)	0.85	2.37	Calcium (mg)	8.63	23.98
Total Sugars (g)	10.26	28.49	Iron (mg)	1.40	3.90
Added Sugar (g)	9.92	27.54			

* Baked nutritional information is based on an estimated moisture loss upon baking.
This information is not guaranteed and may vary depending on oven and baking conditions.

Retail panel (per serving) for USA:

Unbaked
Nutrition Facts
240 servings per container
Serving size 1 cookie dough piece (38g)
Amount per serving
Calories 170
% Daily Value*
Total Fat 9g 12%
Saturated Fat 4.5g 23%
Trans Fat 0g
Cholesterol 5mg 2%
Sodium 135mg 6%
Total Carbohydrate 21g 8%
Dietary Fiber 1g 4%
Total Sugars 10g
Includes 10g Added Sugars 20%
Protein 1g
Vitamin D 0.1mcg 0%
Calcium 10mg 0%
Iron 1.4mg 8%
Potassium 80mg 2%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Baked*
Nutrition Facts
240 servings per container
Serving size 1 cookie (36g)
Amount per serving
Calories 170
% Daily Value*
Total Fat 9g 12%
Saturated Fat 4.5g 23%
Trans Fat 0g
Cholesterol 5mg 2%
Sodium 135mg 6%
Total Carbohydrate 21g 8%
Dietary Fiber 1g 4%
Total Sugars 10g
Includes 10g Added Sugars 20%
Protein 1g
Vitamin D 0.1mcg 0%
Calcium 10mg 0%
Iron 1.4mg 8%
Potassium 80mg 2%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Retail panel (per serving) for CANADA:

Unbaked
Nutrition Facts
Valeur nutritive
Per 1 cookie dough piece (38 g)
pour 1 morceau de pâte à biscuits (38 g)
Calories 170
% Daily Value*
Fat / Lipides 9 g 12 %
Saturated / saturés 4.5 g 23 %
+ Trans / trans 0.1 g
Carbohydrate / Glucides 21 g 4 %
Fibre / Fibres 1 g 10 %
Sugars / Sucres 10 g
Protein / Protéines 1 g
Cholesterol / Cholestérol 5 mg
Sodium 135 mg 6 %
Potassium 75 mg 2 %
Calcium 10 mg 1 %
Iron / Fer 1.5 mg 8 %
*5% or less is a little, 15% or more is a lot
*5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

Baked*
Nutrition Facts
Valeur nutritive
Per 1 cookie (36 g)
pour 1 biscuit (36 g)
Calories 170
% Daily Value*
Fat / Lipides 9 g 12 %
Saturated / saturés 4.5 g 23 %
+ Trans / trans 0.1 g
Carbohydrate / Glucides 21 g 4 %
Fibre / Fibres 1 g 10 %
Sugars / Sucres 10 g
Protein / Protéines 1 g
Cholesterol / Cholestérol 5 mg
Sodium 135 mg 6 %
Potassium 75 mg 2 %
Calcium 10 mg 1 %
Iron / Fer 1.5 mg 8 %
*5% or less is a little, 15% or more is a lot
*5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

* Baked nutritional information is based on an estimated moisture loss upon baking.
This information is not guaranteed and may vary depending on oven and baking conditions.



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CLAIMS AND OTHER INFORMATION

GMO Status:	Bioengineered disclosure not required
Kosher:	OU Dairy
	DO NOT EAT RAW COOKIE DOUGH. NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE.
Other:	THIS FOOD ITEM IS NOT A READY TO EAT PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS. CET ALIMENT N'EST PAS UN PRODUIT PRÊT À CONSOMMER ET N'A PAS ÉTÉ TRAITÉ POUR CONTRÔLER LES PATHOGENES MICROBIENS.

SCHOOL INFORMATION

Not applicable



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PREPARATION and / or BAKING INSTRUCTIONS

Baking Instructions:

• Place cookies on parchment paper. Cookie placement on a standard institutional 18"x 26" (46x66cm) baking sheet is 5x7 for 35 cookies per sheet pan. If using an Otis Oven and 9.75 x 14.75 inch (24.8x37.5 cm) parchment paper, place in a 3x4 pattern on the baking sheet. See below for baking temperatures.

- Cookies should cool for 20-30 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 have a firm to hard texture.

Ensure consistent power (amperage) supply.

Actual baking time will depend on the dough temperature, number 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.

Please see below oven temperatures and bake times for 1.33 oz (38 g) cookies using the appropriate oven:

- Otis Oven at 280°F/138° C : 16 – 19 minutes
- Commercial Convection Oven at 300°F/149° C : 11 – 14 minutes
- Commercial Rack Oven at 300°F/149° C : 12 – 14 minutes
- Residential Gas or Electric Oven at 325°F/163° C : 16 – 19 minutes

Instructions de cuisson :

- Mettre les biscuits sur du papier parchemin. Placer les biscuits sur du papier sulfurisé. Le placement des biscuits sur une plaque à pâtisserie institutionnelle standard de 18"x26" (46x66 cm) est de 5x7 pour 35 biscuits par plaque. Si vous utilisez un four Otis et du papier sulfurisé de 9,75" x 14,75" (24,8x37,5 cm), placez-les en un motif 3x4 sur la plaque à pâtisserie. Voir ci-dessous pour les températures de cuisson. • Les biscuits doivent refroidir de 20 à 30 minutes avant de les retirer du papier parchemin.
- Les biscuits bien cuits devraient être dorés, fermes à l'extérieur et avec un intérieur moelleux.
- Les biscuits incuits seront pâles avec un centre légèrement gris, gras et auront une texture molle.
- Les biscuits trop cuits seront d'un brun moyen à foncé et une texture ferme ou dure.

S'assurer d'une alimentation électrique stable (intensité).

La durée de cuisson actuelle dépendra de la température de la pâte, de la quantité de biscuits à cuire, de la circulation d'air et de l'exactitude de la température du four.

Pour que les biscuits d'entendent encore plus, cuire à la température plus basse indiquée et laisser décongeler la pâte sur la plaque à cuisson avant la cuisson.

Veuillez voir ci-dessous les températures du four et les temps de cuisson pour le biscuits de 1,33 oz (38 g) en utilisant le four approprié :

- Four Otis at 280°F/138° C : 16 – 19 minutes
- Four commercial à convection at 300°F/149° C : 11 – 14 minutes
- Four commercial à panier at 300°F/149° C : 12 – 14 minutes
- Four residential au gaz/ électrique at 325°F/163° C : 16 – 19 minutes



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Recommended Baking Times for Otis Spunkmeyer Sweet Discovery Cookies / Durées de cuisson recommandées pour biscuits Sweet Discovery d'Otis Spunkmeyer

TEMPERATURE / TEMPÉRATURE	Otis Oven* / Four Otis*	Commercial Convection / Four commercial à convection	Commercial Rack Oven / Four commercial à panier	Residential Gas or Electric Oven / Four résidentiel au gaz / électrique
	280°F/138°C	300°F/149°C	300°F/149°C	325°F/163°C
COOKIE SIZE / TAILLE DU BISCUIT	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON
4 oz / 113 g	22 - 26 min.	17 - 20 min.	19- 21 min.	21 - 23 min.
3 oz / 85 g	21 - 23 min.	14 - 17 min.	15 - 18 min.	20 - 22 min.
2 oz / 57 g	17 - 20 min.	12 - 15 min.	13 - 15 min.	17 - 20 min.
1.33 oz / 38 g	16 - 19 min.	11 - 14 min.	12 - 14 min.	16 - 19 min.
1 oz / 28 g	15 - 18 min.	11 - 13 min.	11 - 13 min.	15 - 18 min.
0.75 oz / 21 g	14 - 16 min.	10 - 12 min.	10 - 12 min.	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" (46 x 66 cm) baking sheet is as follows:

Place 15 (3 x 5) 3 oz (85 g) or 4 oz (113 g) cookies per pan. For the 2 oz (57 g) size, place 24 (4 x 6) cookies per sheet pan.

For 1.33 oz (38 g) and smaller sizes, place up to 35 (5 x 7) cookies per sheet pan.

Using an Otis Oven and 9.75 x 14.75 inch (24.8 x 37.5 cm) parchment paper, place 1.33 oz (38 g) 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 centre, 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.

* S'assurer d'une alimentation électrique stable (Intensité)

La durée de cuisson actuelle dépendra de la température de la pâte, de la quantité de biscuits à cuire, de la circulation d'air et de l'exactitude de la température du four.

Pour que les biscuits d'étendent encore plus, cuire à la température plus basse indiquée et laisser décongeler la pâte sur la plaque à cuisson avant la cuisson.

Mettre les biscuits sur du papier parchemin.

Placer les biscuits sur une plaque à cuisson institutionnelle ordinaire de 18 x 26 po (46 X 66 cm) tel qu'indiqué :

Placer 15 (3 x 5) biscuits de 85 g (3 oz) ou 113 g (4 oz) par plaque. Pour des biscuits de 57 g (2 oz), en placer 24 (4 x 6).

Pour des biscuits de 38 g (1,33 oz) ou plus petits, placer jusqu'à 35 (5 x 7) biscuits.

Dans le four Otis et avec du papier parchemin de 9,75 x 14,75 pouces (24,8 x 37,5 cm), placer les biscuits de 38 g (1,33 oz) ou plus petits sur la plaque dans un patron 3 x 4.

Les biscuits doivent refroidir de 20 à 30 minutes avant de les retirer du papier parchemin.

Les biscuits bien cuits devraient être dorés, fermes à l'extérieur et avec un intérieur moelleux.

Les biscuits incuits seront pâles avec un centre légèrement gris, gras et auront une texture molle.

Les biscuits trop cuits seront d'un brun moyen à foncé et une texture ferme ou dure.

ADDITIONAL DETAILS

Distributed by / Distribué par:
Aspire Bakeries
Los Angeles, CA 90045 USA
1-844-99ASPIRE (1-844-992-7747)
www.OtisSpunkmeyer.com

For Canada-market label:
Product of USA / Produit des É-U.A.

REVIEWS AND APPROVALS:
Emily Kim, Research and Development, Oct 16, 2024