FINISHED FOOD SPECIFICATION SHEET

ARYZTA — Passion for good food

		Document:	21.03.08	**Item Number:**	58807
Effective Date:	**2016-05-10**	**Program:**	21.0 Specification Program	**Market:**	USA
Supersedes Date:	**2013-03-08**	**Location:**	Corporate	**Country of Origin:**	USA
Date Validated:	**2016-05-10**	Controlled Copy			

Item Name: White Chocolate Chip Macadamia Nut Frozen Cookie Dough

Finished Foods: White Chocolate Chip Macadamia Nut Cookie

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

Food Item Description

Cookie dough pucks are individually quick frozen to ensure the height of freshness. Each puck bakes up into one cookie with delectable white chocolate chips and macadamia nuts throughout. Ready to be baked before merchandising.

* 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

Raw Piece Weight	Prepared Piece Weight
1.33 oz	1.26 oz

N/A 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 (")	N/A	N/A	N/A
Weight (oz)	N/A	1.33	N/A

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PACKAGING

FDA Product Code: N/A

Facility ID: 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: 10013087588078

Packaging Format: Dough portions are packed in a poly bag; poly bags are packed into a master shipping case.

Bag	**Food Contact Surface:**	Plastic, synthetic - G		
	Package Type:	Bag		
	Pieces per Bag:	240		
Case	**Package Type:**	Case		
	Bags per Case:	1	**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

This food contains the following allergens and sensitive ingredients:

- Eggs
- Milk
- Soy
- Tree Nuts (Macadamia Nuts)
- Wheat

INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHITE CHOCOLATE CHIPS (SUGAR, MILK POWDER, COCOA BUTTER, SOY LECITHIN, ARTIFICIAL FLAVOR), MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR, CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), EGGS, MACADAMIA NUTS, BUTTER (CREAM [MILK], SALT), CONTAINS 2% OR LESS OF: MOLASSES, WATER, BAKING SODA, SALT, NATURAL AND ARTIFICIAL FLAVOR.
CONTAINS: EGG, MACADAMIA NUTS, MILK, SOY, WHEAT.

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

CN Statement

1. 10.39 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: [ ] BAKED [X] UNBAKED [ ] FRIED [ ] N/A

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Total Sugars (g)	37.60
Gram Weight (g)	100.00	Protein (g)	4.88
Calories (kcal)	458.64	Water (g)	12.22
Calories from Fat (kcal)	205.11	Ash (g)	1.06
Calories from SatFat (kcal)	98.60	Vitamins	
Fat (g)	22.89	Vitamin A - IU (IU)	0
Saturated Fat (g)	10.96	Vitamin C (mg)	0.12
Trans Fatty Acid (g)	0.34	Vitamin D - IU (IU)	4.50
Poly Fat (g)	1.97	Minerals	
Mono Fat (g)	9.49	Calcium (mg)	53.09
Cholesterol (mg)	38.42	Iron (mg)	2.18
Carbohydrates (g)	58.83	Sodium (mg)	340.49
Dietary Fiber (g)	1.11	Potassium (mg)	121.67

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

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Total Sugars (g)	39.57
Gram Weight (g)	100.00	Protein (g)	5.14
Calories (kcal)	482.78	Water (g)	7.60
Calories from Fat (kcal)	215.90	Ash (g)	1.11
Calories from SatFat (kcal)	103.78	Vitamins	
Fat (g)	24.10	Vitamin A - IU (IU)	0
Saturated Fat (g)	11.53	Vitamin C (mg)	0
Trans Fatty Acid (g)	0.36	Vitamin D - IU (IU)	4.74
Poly Fat (g)	2.07	Minerals	
Mono Fat (g)	9.99	Calcium (mg)	55.89
Cholesterol (mg)	40.44	Iron (mg)	2.30
Carbohydrates (g)	61.93	Sodium (mg)	358.41
Dietary Fiber (g)	1.16	Potassium (mg)	128.07

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

Nutrition Facts (Unbaked)

Serving Size 1 Cookie Dough Piece (38g)
Servings Per Container 240

Amount Per Serving	
Calories 170	Calories from Fat 80
	% Daily Value*
Total Fat 9g	**14%**
Saturated Fat 4g	**20%**
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3.5g	
Cholesterol 15mg	**5%**
Sodium 130mg	**5%**
Total Carbohydrate 22g	**7%**
Dietary Fiber 0g	**0%**
Sugars 14g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	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

Nutrition Facts (Baked)

Serving Size 1 Cookie (36g)
Servings Per Container 240

Amount Per Serving	
Calories 170	Calories from Fat 80
	% Daily Value*
Total Fat 9g	**14%**
Saturated Fat 4g	**20%**
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3.5g	
Cholesterol 15mg	**5%**
Sodium 130mg	**5%**
Total Carbohydrate 22g	**7%**
Dietary Fiber 0g	**0%**
Sugars 14g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	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 200 mg sodium per serving.

Nutrition facts panel must be present. The statement "See nutrition information for saturated fat content" shall be adjacent to the nutrient claim(s). 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): San Leandro Example: YSDDD (Y=last digit of current year, S=shift, 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

Cookie Size	Otis Oven*	Commercial Convection	Commercial Rack Oven	Residential Gas/Electric
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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