



FINISHED FOODS SPECIFICATION SHEET

Document:	21.03.08	Item Number:	55670
Effective Date:	05/10/2016	Program:	21.0 Specification Program
Supersedes Date:	12/2/2015	Location:	Corporate
Date Validated:	12/16/2015	Country of Origin:	USA

Controlled Copy

Food Name: CHOCOLATE CHIP FROZEN COOKIE DOUGH MADE WITH WHOLE GRAIN
Finished Food: CHOCOLATE CHIP COOKIES MADE WITH WHOLE GRAIN
Brand/Customer: OTIS SPUNKMEYER® **Sub Brand:** DELICIOUS ESSENTIALS



FOOD ITEM DESCRIPTION

Delicious Essential cookies are frozen, pre-portioned cookie dough nuggets that are ready to bake and serve. Available in a 1oz, 1.5oz and 2oz size, and made to meet the strict school nutritional guidelines without sacrificing taste.

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

Individual Food Specification

Net Weight of Individual Food as Packaged:

1 oz	28.35 g
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Raw Piece Weight

Prepared Piece Weight

1 oz	0.95 oz
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UNBAKED/BAKED Item Dimensions

	Minimum	Target	Maximum
Unbaked Weight (oz)	0.9 oz (25.5g)	1 oz (28.35g)	1.1 oz (31.18g)
Baked Diam. (")	2.2"	2.5"	2.9"
Baked Weight (oz)	0.85 oz (24.09g)	0.95 oz (26.93g)	1.05 oz (29.76g)

PACKAGING

FDA Product Code: N/A
Retail Packaging UPC: 013087556704
Shipper UCC Code: 10013087556701
Kosher Certified: OU DAIRY
Organic Certified: No

Facility ID: 1103 (Austin), Co-packer
Internal Packaging UPC: N/A
GMO Status: Not Verified
Halal Certified: No

Packaging Format: Dough pieces are deposited onto wax paper in a 6 x 8 pattern and stacked 8 layers per case.

Food Contact Surface: Paper (F)

of Pieces per Wax paper: 48	No. of Wax papers per Case: 8	No. of Pieces per Case: 384
Rows per Pallet (Hi): 8	Cases per Row (Ti): 11	Cases per Pallet: 88
Case Dimensions: L: 14.313" X W: 10.813" X H: 7.188"		
Case Gross Wt.: 25.25 lbs	11.47 kg	Case Net Wt.: 24 lbs 10.89 kg

INGREDIENT STATEMENT

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT, MILK), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, EGGS, INVERT SUGAR, CANOLA OIL, CONTAINS 2% OR LESS OF: MOLASSES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), PALM AND PALM KERNEL OIL, SOY LECITHIN, SALT, DATEM, SODIUM STEAROYL LACTYLATE, MALTODEXTRIN, NATURAL AND ARTIFICIAL FLAVORS, MODIFIED CORN STARCH.
 CONTAINS: EGG, MILK, SOY, WHEAT

MADE IN A BAKERY THAT ALSO PROCESSES PEANUTS AND TREE NUTS (ALMONDS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS).



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NUTRITION VALUES

100g unrounded:

BAKED

UNBAKED

FRIED

N/A

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Poly Fat (g)	1.14	4.01	Ash (g)	0.44	1.55	Vitamin B2 (mg)	0.03	0.11	Minerals		
Gram Weight (g)	28.35	100.00	Protein (g)	1.48	5.22	Calories from SatFat (kcal)	9.92	35.01	Vitamin B3 (mg)	0.66	2.34	Sodium (mg)	84.20	296.99
Calories (kcal)	107.12	377.86	Cholesterol (mg)	5.90	20.81	Calories from Fat (kcal)	32.36	114.16	Vitamin B3 - Niacin Equiv (mg)	0.00	0.01	Calcium (mg)	6.24	22.02
Fat (g)	3.60	12.71	Carbohydrates (g)	17.88	63.08	Vitamins			Vitamin D - IU (IU)	1.16	4.09	Iron (mg)	0.99	3.48
Saturated Fat (g)	1.10	3.89	Dietary Fiber (g)	1.41	4.98	Vitamin A - IU (IU)	8.99	31.71	Vitamin D - mcg (mcg)	0	0	Potassium (mg)	59.23	208.93
Trans Fatty Acid (g)	0.03	0.10	Total Sugars (g)	8.43	29.72	Vitamin C (mg)	0.00	0.01	Folate (mcg)	8.68	30.62			
Mono Fat (g)	1.16	4.09	Water (g)	4.73	16.70	Vitamin B1 (mg)	0.06	0.23	Folic Acid (mcg)	0.03	0.12			

100g unrounded:

BAKED

UNBAKED

FRIED

N/A

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Poly Fat (g)	1.14	4.22	Ash (g)	0.44	1.63	Vitamin B2 (mg)	0.03	0.12	Minerals		
Gram Weight (g)	26.93	100.00	Protein (g)	1.48	5.49	Calories from SatFat (kcal)	9.93	36.85	Vitamin B3 (mg)	0.66	2.46	Sodium (mg)	84.20	312.63
Calories (kcal)	107.12	397.75	Cholesterol (mg)	5.90	21.90	Calories from Fat (kcal)	32.36	120.17	Vitamin B3 - Niacin Equiv (mg)	0.00	0.01	Calcium (mg)	6.24	23.18
Fat (g)	3.60	13.38	Carbohydrates (g)	17.88	66.40	Vitamins			Vitamin D - IU (IU)	1.16	4.31	Iron (mg)	0.99	3.66
Saturated Fat (g)	1.10	4.09	Dietary Fiber (g)	1.41	5.24	Vitamin A - IU (IU)	8.99	33.38	Vitamin D - mcg (mcg)	0	0	Potassium (mg)	59.23	219.93
Trans Fatty Acid (g)	0.03	0.10	Total Sugars (g)	8.43	31.28	Vitamin C (mg)	0.00	0.01	Folate (mcg)	8.68	32.24			
Mono Fat (g)	1.16	4.31	Water (g)	3.32	12.32	Vitamin B1 (mg)	0.06	0.24	Folic Acid (mcg)	0.03	0.13			

Retail panel (per serving):

BAKED

UNBAKED

Nutrition Facts	
Serving Size 1 cookie (27g)	
Servings Per Container 384	
Amount Per Serving	
Calories 110	Calories from Fat 30
Calories from Saturated Fat 10	
% Daily Value*	
Total Fat 3.5g	6%
Saturated Fat 1g	6%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1g	
Cholesterol 5mg	2%
Sodium 85mg	4%
Potassium 60mg	2%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	6%
Sugars 8g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%
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
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Nutrition Facts	
Serving Size 1 cookie dough piece (28g)	
Servings Per Container 384	
Amount Per Serving	
Calories 110	Calories from Fat 30
Calories from Saturated Fat 10	
% Daily Value*	
Total Fat 3.5g	6%
Saturated Fat 1g	6%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1g	
Cholesterol 5mg	2%
Sodium 85mg	4%
Potassium 60mg	2%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	6%
Sugars 8g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%
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
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g



Passion for good food

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Table with 4 columns: Document, Item Number, Program, Market, Location, Country of Origin, Date Validated, and Controlled Copy.

CLAIMS

Table with 4 columns: No/Yes, No Preservatives Claim, Eligible, Whole Grain Stamp, 0g Trans Fat per serving, Basic - Whole Grain per serving, 8 grams, Sold to schools, 100% - Whole Grain per serving, No grams.

CN Statement:

- 1. 8.06 grams whole wheat flour per 28.35 gram cookie dough piece. Meets Whole Grain Rich Criteria (min. 8g whole grain, min. 50% of total grain as whole grain).
2. 3.54 grams enriched flour per 28.35 gram cookie dough piece.
3. 11.6 grams total creditable grains per 28.35 gram cookie dough piece.
4. 0.5 Creditable Grain Ounce Equivalents based on grain content.

Other claims:

- 1. Not more than 200 calories per serving.
2. Not more than 35% of total calories from fat.
3. Not more than 10% of total calories from saturated fat.
4. 0g Trans fat per serving.
5. Not more than 35% total sugar by weight.
6. Minimum 50% of total grains as whole grain.
7. Not more than 200mg sodium per serving.
8. Meets Smart Snacks criteria.
9. No high fructose corn syrup.

Substantiating Information / required disclosure statements:

Not low in total fat or saturated fat. Please see Nutrition Facts for information on fat and saturated fat.

PREPARATION and / or BAKING INSTRUCTIONS

Oven Temperature and Times for 1 OZ:
Otis Convection Oven: Preset Temp, 15 -17 Minutes; Commerical Oven: 275 °F, 12-14 Minutes; Conventional Gas/Electric Ovens: 325 °F, 15-18 Minutes
BAKING:
Preheat ovens for 30 minutes.
Place a pan liner on baking pan.
Place cookies 3 inches apart on a parchment paper pan liner.
Bake in oven as indicated above.
COOLING:
Let cookies cool for 20 minutes before removing from baking pan.
Cookies are still baking while cooling on the pan.
Notes for all cookies:
Make sure that the oven thermostat is accurate.
Baking time will vary by type of oven and number of racks used at one time.
When properly baked, cookies will be golden brown. Cookies will remain soft even after cooling.
Shelf life: Cookies will remain fresh for several days if baked properly, and stored in sealed containers.

STORAGE AND HANDLING:
Store cookie dough in freezer.
Do not thaw before baking (Cookies will stay fresh and retain their shape when kept FROZEN).

STORAGE & HANDLING

Table with 4 columns: Total Shelf Life from Production, Distributed, Lot Code Format (explain), Recommended Storage Conditions, Shelf Life After Baking, Max. Distribution Temperature, After Bake Storage Type, Min. Distribution Temperature.

ADDITIONAL DETAILS

DO NOT CONSUME RAW COOKIE DOUGH



Prepared By: Tracy Ramirez

Tracy Ramirez
Regulatory Manager

Manufactured For:
ARYZTA, LLC
6080 CENTER DRIVE, SUITE 900
LOS ANGELES, CA 90045