



## FINISHED FOOD SPECIFICATION SHEET

<b>Document:</b>	21.03.08	<b>Item Number:</b>	00145
<b>Effective Date:</b> 2022-11-17	<b>Program:</b>	21.0 Specification Program	<b>Market:</b> USA
<b>Supersedes Date:</b> 2022-11-15	<b>Location:</b>	Corporate	<b>Country of Origin:</b> USA
<b>Date Validated:</b> 2022-11-17	Controlled Copy		

**Food Name:** Naturally Flavored Apple Cinnamon Muffin With Other Natural Flavors

**Finished Foods:** Naturally Flavored Apple Cinnamon Muffin With Other Natural Flavors

**Brand / Customer:** Otis Spunkmeyer

**Sub Brand:** N/A

### Food Item Description

Naturally flavored apple cinnamon muffin. The aroma of cinnamon spice makes mornings delicious! Individually wrapped for to-go convenience.



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

### Individual Food Specification

Net Weight of Individual Packaged Unit:

4 oz	113 g
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### Raw Piece Weight


N/A oz

### Prepared Piece Weight

4 oz

### Baked Item Dimensions

	Minimum	Target	Maximum
<b>Length (")</b>	N/A	N/A	N/A
<b>Width (")</b>	N/A	N/A	N/A
<b>Height (")</b>	N/A	N/A	N/A
<b>Circumference (")</b>	N/A	N/A	N/A
<b>Diameter (")</b>	3	3.2	3.4
<b>Weight (oz)</b>	3.75	4	4.25

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### PACKAGING

FDA Product Code: N/A

Facility ID: 1101

USDA Establishment: N/A

Customer Code: N/A

**Packaging Format:** Muffins are individually wrapped in fully labeled retail film and then placed into a shipping case.

IW	<b>Package Type:</b>	IW	<b>Food Contact Surface:</b>	Multiple - M
	<b>Pieces per IW :</b>	1	<b>UPC/GTIN:</b>	091752001452
	<b>IW Dimensions:</b>	N/A " L X N/A " W X N/A " H	<b>IW Cube (Cu. Ft.):</b>	N/A
	<b>IW Gross Wt. :</b>	N/A lbs N/A kg	<b>IW Net Wt. :</b>	0.25 lbs 0.113 kg
Case	<b>Net Wt. statement:</b>	NET WT 4 OZ (113 GRAMS)		
	<b>Package Type:</b>	Case	<b>UPC/GTIN:</b>	10091752001459
	<b>IW per Case :</b>	24	<b>Pieces per Case :</b>	24
	<b>Case Dimensions:</b>	15.5 " L X 11.75 " W X 5.875 " H	<b>Case Cube (Cu. Ft.):</b>	0.619
	<b>Case Gross Wt. :</b>	7.25 lbs 3.29 kg	<b>Case Net Wt. :</b>	6 lbs 2.72 kg
	<b>Net Wt. statement:</b>	24 - 4 oz (113 g) MUFFINS / NET WT 6 lb (2.72 kg)		
	<b>Cases per Row (Ti):</b>	10		
	<b>Rows per Pallet (Hi):</b>	13		
	<b>Cases per Pallet:</b>	130		



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### ALLERGENS AND SENSITIVE INGREDIENTS

<b>Barley:</b>	Contains
<b>Eggs :</b>	Contains
<b>Gluten :</b>	Contains
<b>Allergens Gluten Explained :</b>	Wheat
<b>Soy :</b>	Contains
<b>Wheat :</b>	Contains
<b>Wheat Gluten (Canada) :</b>	Contains



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### INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, WATER, EGGS, APPLES (APPLES, SALT, ASCORBIC ACID, CITRIC ACID), CONTAINS 2% OR LESS OF: WHEAT STARCH, SOY FLOUR, PALM OIL, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SALT, CINNAMON, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, POTASSIUM SORBATE (PRESERVATIVE), WHEAT GLUTEN, MOLASSES, NATURAL APPLE FLAVOR WITH OTHER NATURAL FLAVOR, CARAMEL COLOR, NATURAL AND ARTIFICIAL FLAVOR, ENZYMES.

CONTAINS: EGGS, SOY, WHEAT.

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

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### CN Statement

N/A

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### NUTRITION VALUES

100g unrounded:

☒ BAKED

☐ UNBAKED

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Carbohydrates (g)	48.49	Vitamins	
Gram Weight (g)	100.00	Dietary Fiber (US 2016) (g)	1.15	Vitamin D - mcg (mcg)	0.26
Calories (kcal)	386.68	Total Sugars (g)	26.38	Minerals	
Fat (g)	19.23	Added Sugar (g)	25.19	Sodium (mg)	360.24
Saturated Fat (g)	4.00	Protein (g)	5.18	Calcium (mg)	38.48
Trans Fatty Acid (g)	0.35	Water (g)	24.98	Iron (mg)	1.77
Cholesterol (mg)	51.65	Ash (g)	1.90	Potassium (mg)	191.33

### Nutrition Facts

Serving size 1 muffin (113g)

Calories per serving **440**

Calories from Saturated Fat 40

Amount/serving % Daily Value\*

**Total Fat 22g 28%**

Saturated Fat 4.5g 23%

Trans Fat 0g

Polyunsaturated Fat 11g

Monounsaturated Fat 5g

**Cholesterol 60mg 20%**

Vitamin D 0.3mcg 2% • Calcium 40mg 4% • Iron 2mg 10% • Potassium 220mg 4%

\*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.

Amount/serving % Daily Value\*

**Sodium 410mg 18%**

**Total Carbohydrate 55g 20%**

Dietary Fiber 1g 4%

Total Sugars 30g

Includes 29g Added Sugars 58%

**Protein 6g**




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### CLAIMS

<b>Kosher:</b>	OU Dairy
<b>Sold to Schools:</b>	Yes
<b>Other:</b>	Please refer to the Formulation Statement for Documenting Grains in School Meals.
	Keep Frozen
<b>Other:</b>	Contains a bioengineered food ingredient.

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### STORAGE & HANDLING

**Distributed:** Frozen (-10 - 10°F)

**Best Before Date Format:** BEST BEFORE DD/MON/YY (example: 16/JAN/2019)

**Lot Code Format (explained):** YSDDD (Y=last digit of current year, S = shift [A=1st, B=2nd, C=3rd], DDD = Julian date)

**Storage Conditions:** Keep Frozen

**Shelf Life After Baking :** N/A

**After Baking Storage Type:** N/A

**Shelf Life After Defrosting :** 1 day

**After Defrost Storage Type:** Ambient

**Min-Max. Distribution Temperature:** Frozen (-10 - 10°F)






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### PREPARATION and / or BAKING INSTRUCTIONS

Thaw and serve.

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### ADDITIONAL DETAILS

Distributed by:

Aspire Bakeries

Los Angeles, CA 90045 USA


For more information contact 1-844-99ASPIRE (1-844-992-7747) or visit our website at [www.OtisSpunkmeyer.com](http://www.OtisSpunkmeyer.com)

Text INFO to 877.660.2975 for bioengineered food information.

Otis Spunkmeyer® is a registered trademark of Aspire Bakeries LLC.

#### REVIEWS AND APPROVALS:

Julia Kot, R&D, November 16, 2022

Prepared By:  Emily Kerwick, Regulatory Analyst