



# FINISHED FOOD SPECIFICATION SHEET REV March 01, 2023

<b>Document:</b>	21.03.08	<b>Item Number:</b>	55680
<b>Effective Date:</b> 2022-04-01	<b>Program:</b> 21.0 Specification Program	<b>Market:</b>	USA
<b>Supersedes Date:</b> 2019-08-30	<b>Location:</b> Corporate	<b>Country of Origin:</b>	USA
<b>Date Validated:</b> 2022-04-01	Controlled Copy		

**Food Name:** Chocolate Chip Frozen Cookie Dough Made With Whole Grain

**Finished Foods:** Chocolate Chip Cookies Made With Whole Grain

**Brand / Customer:** Otis Spunkmeyer **Sub Brand:** Delicious Essentials



UNBAKED - AS DISTRIBUTED



BAKED

## Food Item Description

Otis Spunkmeyer ® Delicious Essentials® 1.5 oz cookie dough pieces are made with whole grain wheat flour and semi-sweet chocolate chips. Individually quick frozen and pre-portioned, these cookie dough pieces are ready to bake from frozen and then serve. Each dough piece bakes up into one delicious chocolate chip cookie that meets 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 Packaged Unit:

1.5 oz	42.52 g
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## Raw Piece Weight

## Prepared Piece Weight

1.5 oz	1.43 oz
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## Raw 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>	Baked 2.8	Baked 3.1	Baked 3.4
<b>Weight (oz)</b>	1.35	1.5	1.65



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### PACKAGING

FDA Product Code: N/A

Facility ID: 1047992

USDA Establishment: N/A

Customer Code: N/A

**Packaging Format:** Dough pieces are deposited onto wax paper in a 5 x 6 pattern and stacked 8 layers per master shipping case.

<b>Wax Paper</b>	<b>Package Type:</b>	Wax Paper	<b>Food Contact Surface:</b>	Paper - F
	<b>Pieces per Wax Paper :</b>	30	<b>UPC/GTIN:</b>	N/A
	<b>Wax Paper Dimensions:</b>	N/A " L X N/A " W X N/A " H	<b>Wax Paper Cube (Cu. Ft.):</b>	N/A
	<b>Wax Paper Gross Wt. :</b>	N/A lbs N/A kg	<b>Wax Paper Net Wt. :</b>	2.8125 lb (1.275 kg)
<b>Case</b>	<b>Net Wt. statement:</b>	N/A		
	<b>Package Type:</b>	Case	<b>UPC/GTIN:</b>	10013087556800
	<b>Wax Paper per Case :</b>	8	<b>Pieces per Case :</b>	240
	<b>Case Dimensions:</b>	13.25 " L X 10.875 " W X 7.875 " H	<b>Case Cube (Cu. Ft.):</b>	0.66
	<b>Case Gross Wt. :</b>	23.75 lb (10.77 kg)	<b>Case Net Wt. :</b>	22.5 lb (10.2 kg)
	<b>Net Wt. statement:</b>	240 - 1.5 oz (43 g) PIECES, NET WT 22.5 lb (10.2 kg)		
	<b>Cases per Row (Ti):</b>	12		
	<b>Rows per Pallet (Hi):</b>	7		
	<b>Cases per Pallet:</b>	84		



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### ALLERGENS AND SENSITIVE INGREDIENTS

<b>Eggs :</b>	Contains
<b>Gluten :</b>	Contains
<b>Allergens Gluten Explained :</b>	Wheat
<b>Milk :</b>	Contains
<b>Soy :</b>	Contains
<b>Wheat :</b>	Contains



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### INGREDIENT STATEMENT

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

**CONTAINS:** EGGS, MILK, SOY, WHEAT.



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### CN Statement

Does not require a CN label.

#### School Nutrition Information:

1. 8.9 grams whole grain wheat flour per 42.52 gram cookie dough piece. Meets Whole Grain Rich Criteria (min. 8g whole grain, min. 50% of total grains as whole grain).
2. 8.48 grams enriched wheat flour per 42.52 gram cookie dough piece.
3. 17.38 grams total creditable grains per 42.52 gram cookie dough piece.
4. 1 Creditable Grain Ounce Equivalent based on grain content.



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### NUTRITION VALUES

Per Serving/Per 100g Unrounded: ☒ UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	42.524	100.000	Total Sugars (g)	12.436	29.245
Calories (kcal)	168.321	395.823	Added Sugar (g)	12.279	28.876
Calories from Fat (kcal)	49.109	115.485	Protein (g)	2.230	5.243
Calories from SatFat (kcal)	14.999	35.271	Vitamin D - mcg (mcg)	0.079	0.187
Fat (g)	5.467	12.856	Vitamin D - IU (IU)	3.203	7.531
Saturated Fat (g)	1.667	3.919	Calcium (mg)	10.257	24.120
Trans Fatty Acid (g)	0.044	0.103	Iron (mg)	1.441	3.388
Poly Fat (g)	1.692	3.979	Potassium (mg)	83.382	196.081
Mono Fat (g)	1.677	3.945	Vitamin A - IU (IU)	12.535	29.476
Cholesterol (mg)	7.890	18.554	Vitamin A - RAE (mcg)	3.752	8.823
Sodium (mg)	104.297	245.263	Vitamin C (mg)	0	0
Carbohydrates (g)	27.496	64.660	Water (g)	6.632	15.595
Dietary Fiber (2016) (g)	1.829	4.300	Ash (g)	0.614	1.445

Retail panel (per serving): ☒ UNBAKED

Nutrition Facts	
240 servings per container	
Serving size 1 cookie dough piece (43g)	
Amount per serving	
<b>Calories</b>	<b>170</b>
Calories from Saturated Fat	15
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1.5g	
Cholesterol 10mg	3%
Sodium 105mg	5%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 12g	
Includes 12g Added Sugars	24%
Protein 2g	
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\*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	40.540	100.000	Total Sugars (g)	12.436	30.676
Calories (kcal)	168.321	415.199	Added Sugar (g)	12.279	30.290
Calories from Fat (kcal)	49.109	121.138	Protein (g)	2.230	5.500
Calories from SatFat (kcal)	14.999	36.997	Vitamin D - mcg (mcg)	0.079	0.196
Fat (g)	5.467	13.485	Vitamin D - IU (IU)	3.203	7.900
Saturated Fat (g)	1.667	4.111	Calcium (mg)	10.257	25.300
Trans Fatty Acid (g)	0.044	0.108	Iron (mg)	1.441	3.554
Poly Fat (g)	1.692	4.174	Potassium (mg)	83.382	205.679
Mono Fat (g)	1.677	4.138	Vitamin A - IU (IU)	12.535	30.919
Cholesterol (mg)	7.890	19.462	Vitamin A - RAE (mcg)	3.752	9.254
Sodium (mg)	104.296	257.269	Vitamin C (mg)	0	0
Carbohydrates (g)	27.496	67.825	Water (g)	4.647	11.463
Dietary Fiber (2016) (g)	1.829	4.511	Ash (g)	0.614	1.516

☒ BAKED\*

Nutrition Facts	
240 servings per container	
Serving size 1 cookie (41g)	
Amount per serving	
<b>Calories</b>	<b>170</b>
Calories from Saturated Fat	15
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1.5g	
Cholesterol 10mg	3%
Sodium 105mg	5%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 12g	
Includes 12g Added Sugars	24%
Protein 2g	
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 nutritional statement provided as a courtesy.  
Results may vary depending on oven and conditions.



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### CLAIMS

<b>Kosher:</b>	OU-Dairy
<b>Smart Snack:</b>	Yes
<b>Sold to Schools:</b>	Yes
<b>Whole Grains Council Stamp:</b>	50%+ Stamp. Minimum 8 grams whole grain per cookie dough piece. Minimum 50% total grains as whole grain.
<b>Other:</b>	Contains a bioengineered food ingredient.
<b>Made with [ingredient]:</b>	Made with whole grain.
<b>No High Fructose Corn Syrup</b>	
<b>Other:</b>	<p><b>DO NOT EAT RAW COOKIE DOUGH.</b></p> <p><b>THIS FOOD ITEM IS NOT A READY TO EAT PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS.</b></p> <p>1. Not more than 200 calories per cookie dough piece. Not low in calories.*</p> <p>2. Not more than 35% of total calories from fat. Not low in fat.*</p> <p>3. Not more than 10% of total calories from saturated fat. 5g fat and 10mg cholesterol per cookie dough piece. Not low in saturated fat.*</p> <p>4. 0g Trans fat per cookie dough piece. 5g fat and 10mg cholesterol per cookie dough piece. Not low in total or saturated fat.* Trans fat statements will not be used on packaging unless requested by a customer.</p> <p>5. Not more than 35% total sugar by weight.*</p> <p>6. Not more than 200mg sodium per serving.*</p> <p>Other criteria:</p> <p>1. Not more than 20mg cholesterol per cookie dough piece.*</p> <p>2. Minimum 1g dietary fiber per cookie dough piece. Not low in total fat. 5g fat per cookie dough piece.*</p> <p>*Nutrition Facts panel must accompany these statements.</p>



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### STORAGE & HANDLING

**Distributed:** Frozen (-10 - 10°F)

**Best Before Date Format:** Case label: USE BY DATE MM/DD/YYYY

**Lot Code Format (explained):** Case label: LOT: 2001 N 2 01A where 2 = last digit of production year, 001 = Julian date of production, N = Plant (I=Irvine, N=NWA), 2 = line number, 01 = Batch, A = Shift (A=1st, B=2nd, C=3rd)

**Storage Conditions:** Keep Frozen

**Shelf Life After Baking :** 1 day

**After Baking Storage Type:** Ambient

**Shelf Life After Defrosting :** Not applicable.

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

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





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### PREPARATION and / or BAKING INSTRUCTIONS

Oven Temperature and Times for 1.5 OZ:

Otis Oven: Preset Temp for 16-18 minutes

Convection Oven: 275 °F for 12-15 minutes

Conventional Oven: 325 °F for 16-19 minutes

#### BAKING:

Bake from frozen. Do not thaw before baking.

Preheat ovens for 30 minutes.

Place a pan liner on baking pan.

Place cookie dough pieces 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.



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### ADDITIONAL DETAILS

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

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#### REVIEWS AND APPROVALS:

Julia Kot, Food Technologist, March 31, 2022.

Prepared By:  Tracy Ramirez, Manager, FSQA - Regulatory