



FINISHED FOOD SPECIFICATION SHEET

	Document:	21.03.08	Item Number:	55800
Effective Date: 2022-02-14	Program:	21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location:	Corporate	Country of Origin:	USA
Date Validated: 2022-02-14	Controlled Copy			

Food Name:	Chunky Chocolate Supreme All Butter Frozen Cookie Dough, Naturally Flavored / Pâte à biscuits congelée au beurre avec morceaux de chocolat Suprême, Aromatisée naturellement		
Finished Foods:	Chunky Chocolate Cookie, Naturally Flavored / Biscuit avec morceaux de chocolat, Aromatisée naturellement		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Supreme Indulgence



Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks are distributed frozen. Each puck weights about 3 oz (85 g) and bakes up into a cookie with chocolate chunks. Supreme Indulgence is an upscale cookie dough that is perfect for those who want to serve only the finest foods.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

3 oz	85 g
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Raw Piece Weight	Prepared Piece Weight
3 oz	2.82 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 (")	3.7	3.95	4.2
Weight (oz)	N/A	2.82	N/A

Raw Piece Weight	Prepared Piece Weight
85 g	80 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)	9.4	10	10.7
Weight (g)	N/A	80	N/A

Prepared By: Shirley Lew Shirley Lew



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PACKAGING

FDA Product Code:N/A

Facility ID:1107

USDA Establishment:N/A

Customer Code:N/A

Packaging Format: 26 dough pieces are packed in a poly bag, 4 bags are packed in a master shipping case.

Bag	Package Type:	Bag	Food Contact Surface:	Film - G
	Pieces per Bag :	26	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:	10013087558002
	Bag per Case :	4	Pieces per Case :	104
	Case Dimensions:	15.688 " L X 11.188 " W X 8.125 " H	Case Cube (Cu. Ft.):	0.825
	Case Gross Wt. :	21 lbs 9.52 kg	Case Net Wt. :	19.5 lbs 8.84 kg
	Net Wt. statement:	104 x 3 oz (85 g) PIECES / PIÈCES NET WT / POIDS NET 19.5 lb (8.84 kg)		
		104 x 85 g (3 oz) PIECES / PIÈCES NET WT / POIDS NET 8.84 kg (19.5 lb)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	7		
	Cases per Pallet:	70		



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ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains



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INGREDIENT STATEMENT

Ingredient statement for US labeling
Ingredients: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Semi-sweet chocolate chunks (sugar, unsweetened chocolate, cocoa butter, dextrose, soy lecithin, natural flavor, milk), Sugar, Butter (cream [milk], lactic acid), Eggs, Invert sugar, Contains 2% or less of: Molasses, Baking soda, Salt, Soy lecithin, Water, Butter oil (milk), Natural flavors.
Contains: Eggs, Milk, Soy, Wheat.
Made in a facility that also processes peanuts and tree nuts (almonds, coconut, macadamia nuts and pecans).

French translation of ingredient statement for US labeling
Ingrédients : Farine enrichie (farine de blé, farine d'orge malté, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Morceaux de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, dextrose, lécithine de soja, arôme naturel, lait), Sucre, Beurre (crème [lait], acide lactique), Oeufs, Sucre inverti, Contient 2% ou moins de : Mélasse, Bicarbonate de soude, Sel, Lécithine de soja, Eau, Huile de beurre (lait), Arômes naturels.
Contient : Oeufs, Lait, Soja, Blé.
Ce produit est fabriqué dans une usine qui utilise des arachides, amandes, noix de coco, noix de macadamia et pacanes.



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INGREDIENT STATEMENT

<u>Ingredient statement for Canadian labelling (English)</u> Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, invert sugar, blackstrap molasses), Semi-sweet chocolate chunks (sugars [sugar, dextrose], unsweetened chocolate, cocoa butter, soy lecithin, natural flavour, milk ingredients), Butter (milk), Liquid whole eggs, Sodium bicarbonate, Natural flavours (contain milk), Salt, Soy lecithin. Contains: Barley, Eggs, Milk, Soy, Wheat. May contain: Peanuts, Almonds, Coconut, Macadamia nuts, Pecans. <u>Ingredient statement for Canadian labelling (French)</u> Ingrédients : Farine de blé enrichie (contient orge), Sucres (sucre, sucre inverti, mélasse verte), Morceaux de chocolat mi-sucré (sucres [sucre, dextrose], chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel, substances laitières), Beurre (lait), Oeufs entiers liquides, Bicarbonate de sodium, Arômes naturels (contient lait), Sel, Lécithine de soja. Contient : Orge, Oeufs, Lait, Soja, Blé. Peut contenir : Arachides, Amandes, Noix de coco, Noix de macadamia, Pacanes.
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CN Statement

Please refer to the Formulation Statement for Documenting Grains in School Meals.



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NUTRITION VALUES

Unrounded Nutritional Information

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Water (g)	10.630
Gram Weight (g)	100.000	Ash (g)	1.564
Calories (kcal)	445.954	Total Dietary Fiber (g)	2.095
Calories from Fat (kcal)	163.928	Vitamins	
Calories from SatFat (kcal)	101.249	Vitamin A - IU (IU)	436.563
Fat (g)	18.290	Vitamin A - RAE (mcg)	42.929
Saturated Fat (g)	11.250	Vitamin C (mg)	0.002
Trans Fatty Acid (g)	0.472	Vitamin D - IU (IU)	7.365
Poly Fat (g)	0.835	Vitamin D - mcg (mcg)	0.172
Mono Fat (g)	4.511	Minerals	
Cholesterol (mg)	52.108	Sodium (mg)	270.519
Carbohydrates (g)	63.248	Potassium (mg)	140.256
Total Sugars (g)	35.856	Calcium (mg)	20.793
Added Sugar (g)	35.660	Iron (mg)	4.806
Protein (g)	4.423		

Baked*

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Water (g)	5.044
Gram Weight (g)	100.000	Ash (g)	1.662
Calories (kcal)	473.825	Total Dietary Fiber (g)	2.225
Calories from Fat (kcal)	174.173	Vitamins	
Calories from SatFat (kcal)	107.577	Vitamin A - IU (IU)	463.847
Fat (g)	19.433	Vitamin A - RAE (mcg)	45.612
Saturated Fat (g)	11.953	Vitamin C (mg)	0
Trans Fatty Acid (g)	0.501	Vitamin D - IU (IU)	7.825
Poly Fat (g)	0.887	Vitamin D - mcg (mcg)	0.183
Mono Fat (g)	4.793	Minerals	
Cholesterol (mg)	55.364	Sodium (mg)	287.426
Carbohydrates (g)	67.201	Potassium (mg)	149.022
Total Sugars (g)	38.097	Calcium (mg)	22.093
Added Sugar (g)	37.889	Iron (mg)	5.106
Protein (g)	4.700		

* Nutritional information is based on an estimated moisture loss during baking.

Results may vary depending on oven and conditions.

Retail Panel (per serving) - USA

Unbaked

Nutrition Facts		
312 servings per container		
Serving size 1/3 cookie dough piece (28g)		
Calories	130	360
Calories from Saturated Fat	30	80
	% Daily Value*	% Daily Value*
Total Fat	5g	15g
Saturated Fat	3g	9g
Trans Fat	0g	0g
Polysaturated Fat	0g	0.5g
Monounsaturated Fat	1.5g	3.5g
Cholesterol	15mg	40mg
Sodium	75mg	220mg
Total Carbohydrate	18g	51g
Dietary Fiber	1g	2g
Total Sugars	10g	29g
Includes Added Sugars	10g	20g
Protein	1g	4g
Vitamin D	0mcg	0.1mcg
Calcium	10mg	20mg
Iron	1.4mg	8.3mg
Potassium	40mg	110mg

*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		
312 servings per container		
Serving size 1/3 cookie (27g)		
Calories	130	380
Calories from Saturated Fat	30	90
	% Daily Value*	% Daily Value*
Total Fat	5g	16g
Saturated Fat	3g	10g
Trans Fat	0g	0g
Polysaturated Fat	0g	0.5g
Monounsaturated Fat	1.5g	4g
Cholesterol	15mg	45mg
Sodium	75mg	230mg
Total Carbohydrate	18g	54g
Dietary Fiber	1g	2g
Total Sugars	10g	30g
Includes Added Sugars	10g	20g
Protein	1g	4g
Vitamin D	0mcg	0.1mcg
Calcium	10mg	20mg
Iron	1.4mg	4.1mg
Potassium	40mg	120mg

*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.

* Nutritional information is based on an estimated moisture loss during baking.
Results may vary depending on oven and conditions.

Retail Panel (per serving) - Canada

Unbaked

Nutrition Facts	
Valeur nutritive	
Per 1 cookie dough piece (85 g) pour 1 morceau de pâte à biscuits (85 g)	
Calories 380	% Daily Value* % valeur quotidienne*
Fat / Lipides 16 g	21 %
Saturated / saturés 10 g + Trans / trans 0.4 g	52 %
Carbohydrate / Glucides 54 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 30 g	30 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 45 mg	
Sodium 230 mg	10 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 4 mg	22 %

* 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 (80 g) pour 1 biscuit (80 g)	
Calories 380	% Daily Value* % valeur quotidienne*
Fat / Lipides 16 g	21 %
Saturated / saturés 10 g + Trans / trans 0.4 g	52 %
Carbohydrate / Glucides 54 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 30 g	30 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 45 mg	
Sodium 230 mg	10 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 4 mg	22 %

* Nutritional information is based on an estimated moisture loss during baking.
Results may vary depending on oven and conditions.



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CLAIMS

Halal:	IFANCA
Kosher:	OU-DAIRY
Sold to Schools:	Yes
No Artificial Colors	
No Artificial Flavors	
No Funky Stuff	
No High Fructose Corn Syrup	
Other:	US No Funky Stuff™ No HFCS, No Artificial Flavors or Colors No Funky Stuff™ Sans HFCS, Sans colorants ni arôme artificiels Canada No Funky Stuff™ No HFCS, No Artificial Flavours or Colours Aucun Truc Étrange™ Sans SGHF, Sans colorants ni arôme artificiels 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 PATHOGÈNES MICROBIENS. DO NOT EAT RAW COOKIE DOUGH. NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE. Contains a bioengineered food ingredient.



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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not applied

Lot Code Format (explained): YCHDDD HH:mm (Y= Last digit of production year, CH=Chaska bakery, DDD=Julian date, HH:mm=time in military format). Ink-jetted on to box.

Storage Conditions: Keep Frozen

Shelf Life After Baking : 5 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)



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PREPARATION and / or BAKING INSTRUCTIONS

1. Place frozen cookie dough pieces on parchment lined baking tray.
 2. Bake at 300°F (149°C) in a commercial rack oven or commercial convection oven for 16-19 minutes. Do not over bake. Cookies continue to bake for two minutes after removal from oven. Adjustments may be needed for different operating conditions.
 3. Allow cookies to cool on the baking sheet to room temperature before packaging.
-
1. Placer les morceaux de pâte à biscuits congelés sur une plaque de caisson double de papier parchemin.
 2. Cuire au four à 300°F (149°C) dans un four à chariot commercial ou un four à convection commercial pendant 16 à 19 minutes. Ne pas sur-cuire. Les biscuits continueront à cuire pendant deux minutes après avoir été retirés du four. Des ajustements seront peut-être nécessaires pour des conditions d'opération différentes.
 3. Permettre aux biscuits de refroidir sur la plaque de cuisson pour atteindre la température ambiante avant de les emballer.



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Recommended Baking Times for Otis Spunkmeyer Supreme Indulgence Cookies Durées de cuisson recommandées pour biscuits Supreme Indulgence d'Otis Spunkmeyer

TEMPERATURE / TEMPÉRATURE	Commercial Rack Oven / Four commercial à panier	Commercial Convection / Four commercial à convection
	300°F/149°C	300°F/149°C
COOKIE SIZE / TAILLE DU BISCUIT	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON
1.33 oz / 38 g	10 - 14 min.	10 - 14 min.
2.0 oz / 57 g	12 - 16 min.	12 - 16 min.
3.0 oz / 85 g	16 - 19 min.	16 - 19 min.

Baking Instructions:

1. Place frozen cookie dough pieces on a parchment lined baking tray.
2. Do not over bake. Cookies continue to bake for two minutes after removal from oven. Adjustments may be needed for different operating conditions.
3. Allow cookies to cool on the baking sheet to room temperature before packaging.

Instructions de cuisson

1. Placer les morceaux de pâte à biscuits congelés sur une plaque de cuisson doublée de papier parchemin.
2. Ne pas sur-cuire. Les biscuits continueront à cuire pendant deux minutes après avoir été retirés du four. Des ajustements seront peut-être nécessaires pour des conditions d'opération différentes.
3. Permettre aux biscuits de refroidir sur la plaque de cuisson pour atteindre la température ambiante avant de les emballer.

ADDITIONAL DETAILS

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

Applicable for Canadian label only:
Product of USA / Produit des É-U.A

REVIEW AND APPROVAL:
Julia Kot, R&D, 01/24/2021

Prepared By: *Shirley Lew* Shirley Lew