

	FINISHED FOOD SPECIFICATION SHEET			
	Document:	21.03.08	Item Number:	58104
	Effective Date:	2022-01-24	Program:	21.0 Specification Program
	Supersedes Date:	2020-03-10	Location:	Corporate
	Date Validated:	2022-01-24	Country of Origin:	USA
		Controlled Copy		

Food Name: Sugar Frozen Cookie Dough / Pâte à biscuits congelée au sucre

Finished Foods: Sugar Cookies / Biscuits au sucre

Brand / Customer: Otis Spunkmeyer

Sub Brand: Value Zone



UNBAKED - AS DISTRIBUTED



BAKED

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck bakes up into one delicious classic sugar cookie. Distributed frozen, ready to be baked and set out for sale.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

1 oz

28 g

Raw Piece Weight	Prepared Piece Weight
1 oz	0.95 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 (")	2.6	2.85	3.1
Weight (oz)	N/A	0.95	N/A

Raw Piece Weight	Prepared Piece Weight
28 g	27 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)	6.6	7.2	7.9
Weight (g)	N/A	27	N/A

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PACKAGING

FDA Product Code: N/A	Facility ID: 1101, 110U
USDA Establishment: N/A	Customer Code: N/A

Packaging Format: Frozen dough pieces are packed into a poly bag. Bags are packed into a cardboard shipping case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	320	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. :	20 lbs 9.07 kg
Case	Net Wt. statement:	N/A		
	Package Type:	Case	UPC/GTIN:	10013087581048
	Bag per Case :	1	Pieces per Case :	320
	Case Dimensions:	16.375 " L X 10.375 " W X 7.938 " H	Case Cube (Cu. Ft.):	0.78
	Case Gross Wt. :	21.25 lbs 9.63 kg	Case Net Wt. :	20 lbs 9.07 kg
	Net Wt. statement:	320 x 1 oz (28 g) PIECES/ PIÈCES, NET WT/ POIDS NET 20 lb (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

Barley:	Contains
Eggs :	Contains
Milk :	Contains
Soy :	Contains
Wheat :	Contains

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INGREDIENT STATEMENT

Ingredient Statement for US Labeling

Ingredients: Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Sugar, Margarine (palm oil, water, soybean oil, contains 2% or less of: salt, mono- and diglycerides, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Eggs, Contains 2% or less of Invert Sugar, Salt, Baking soda, Defatted soy flour.

Contains: Eggs, Milk, Soy and Wheat.

French Translation of Ingredient Statement for US Labeling

Ingédients : Farine enrichie blanchie (farine de blé blanchie, farine d'orge malté, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Sucre, Margarine (huile de palme, huile de soja, contient 2% ou moins de : sel, mono- et diglycérides, arôme naturel [contient lait], acide citrique, vitamine A palmitate ajouté, bêta-carotène [colorant]), Oeufs, Contient 2% ou moins de : Sucre inverti, Sel, Bicarbonate de soude, Farine de soja dégraissée.

Contient : Oeufs, Lait, Soja et Blé.

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INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English)

Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, invert sugar), Palm oil spread (palm oil, water, soybean oil, salt, mono- and diglycerides, natural flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Liquid whole eggs and/or liquid whole eggs with added citric acid, Salt, Sodium bicarbonate, Soy flour.

Contains: Barley, Eggs, Milk, Soy and Wheat.

Ingredient Statement for CANADIAN Labeling (French)

Ingrédients : Farine de blé enrichie (contient orge), Sucres (sucre, sucre inverti), Tartinade d'huile de palme (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arôme naturel [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Oeufs entiers liquides et/ou oeufs entiers liquides avec acide citrique ajouté, Sel, Bicarbonate de sodium, Farine de soja.

Contient : Orge, Oeufs, Lait, Soja et Blé.

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CN Statement

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

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NUTRITION VALUES

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Cholesterol (mg)	23.53	Vitamin A - RAE (mcg)	246.07
Calories (kcal)	435.76	Carbohydrates (g)	61.65	Vitamin C (mg)	0.00
Calories from Fat (kcal)	167.18	Dietary Fiber (2016) (g)	0.69	Vitamin D - IU (IU)	5.58
Calories from SatFat (kcal)	70.85	Total Sugars (g)	33.39	Vitamin D - mcg (mcg)	0.14
Fat (g)	18.77	Added Sugar (g)	33.19	Sodium (mg)	362.36
Saturated Fat (g)	7.87	Protein (g)	4.59	Potassium (mg)	47.14
Trans Fatty Acid (g)	0.16	Water (g)	13.98	Calcium (mg)	9.49
Poly Fat (g)	3.78	Ash (g)	1.20	Iron (mg)	2.81
Mono Fat (g)	6.83	Vitamin A - IU (IU)	820.20		

Baked*

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Cholesterol (mg)	24.39	Vitamin A - RAE (mcg)	255.07
Calories (kcal)	451.71	Carbohydrates (g)	63.91	Vitamin C (mg)	0.00
Calories from Fat (kcal)	173.30	Dietary Fiber (2016) (g)	0.72	Vitamin D - IU (IU)	5.78
Calories from SatFat (kcal)	73.44	Total Sugars (g)	34.61	Vitamin D - mcg (mcg)	0.14
Fat (g)	19.45	Added Sugar (g)	34.41	Sodium (mg)	375.62
Saturated Fat (g)	8.16	Protein (g)	4.76	Potassium (mg)	48.87
Trans Fatty Acid (g)	0.17	Water (g)	10.83	Calcium (mg)	9.83
Poly Fat (g)	3.92	Ash (g)	1.24	Iron (mg)	2.91
Mono Fat (g)	7.08	Vitamin A - IU (IU)	850.22		

NUTRITION FACTS PANEL for USA

Unbaked

Nutrition Facts	
320 servings per container	
Serving size 1 dough piece (28g)	
Amount per serving	
Calories	120
Calories from Saturated Fat	20
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 5mg	2%
Sodium 105mg	5%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 9g	
Includes 9g Added Sugars	18%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.8mg	4%
Potassium 10mg	0%
*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	
320 servings per container	
Serving size 1 cookie (27g)	
Amount per serving	
Calories	120
Calories from Saturated Fat	20
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 5mg	2%
Sodium 105mg	5%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 9g	
Includes 9g Added Sugars	18%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.8mg	4%
Potassium 10mg	0%
*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.	

NUTRITION FACTS TABLE for CANADA

Unbaked

Nutrition Facts	
Valeur nutritive	
Per 1 dough piece (28 g)	
pour 1 morceau de pâte (28 g)	
Calories 120	% Daily Value*
Fat / Lipides 5 g	7 %
Saturated / saturés 2 g	10 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 9 g	9 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 5 mg	
Sodium 105 mg	5 %
Potassium 10 mg	1 %
Calcium 0 mg	0 %
Iron / Fer 0.75 mg	4 %
*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 (27 g)	
pour 1 biscuit (27 g)	
Calories 120	% Daily Value*
Fat / Lipides 5 g	7 %
Saturated / saturés 2 g	10 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 9 g	9 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 5 mg	
Sodium 105 mg	5 %
Potassium 10 mg	1 %
Calcium 0 mg	0 %
Iron / Fer 0.75 mg	4 %
*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 nutritional information is provided as a courtesy.*

Results may vary depending on oven and conditions.

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CLAIMS

Kosher: OU-D

Sold to Schools: Yes

**No High Fructose Corn
Syrup**

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.

Other:
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): Cayce: YSDDD (Y=last digit of production year, S=shift, DDD= Julian date of production) Newark: YNWDDD
 - Where Y = last digit of production year, NW = Bakery, DDD = Julian date of production

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

Refer to the baking chart.

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BAKING INSTRUCTIONS

BAKING

- Preheat ovens for 10 minutes.

- Place a pan liner on baking pan.

- Place cookies 2 inches apart on a parchment paper pan liner.

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 remain soft even after cooling.

COOLING:

Allow cookies to cool for 30 minutes before removing from baking pan. Cookies are still baking while cooling on the pan.

STORAGE: Store cookie dough in freezer.

DO NOT THAW DOUGH BEFORE BAKING.

(Cookies will remain fresh for up to 1 year and retain their shape best when kept frozen.)

Cookie Size	Otis Oven Temp: Pre-set	Commercial Convection Temp: 300°	Conventional Gas/Electric Temp: 325°
3 oz	19 - 22 min.	14 - 17 min.	20 - 22 min.
2.5 oz	19 - 21 min.	13 - 16 min.	18 - 21 min.
2 oz	17 - 20 min.	13 - 15 min.	17 - 20 min.
1.5 oz	16 - 19 min.	11 - 14 min.	16 - 19 min.
1 oz	14 - 17 min.	10 - 12 min.	15 - 18 min.

ADDITIONAL DETAILS

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

Product of USA / Produit des É.-U.A
(Place on Canadian side of the label.)

Reviews and approvals:
Julia Kot, R&D, 1/24/2022

Prepared By: Igor Guzar, Regulatory Manager