



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58105
Effective Date:	2022-08-08	Program:	21.0 Specification Program
Supersedes Date:	2020-03-02	Location:	Corporate
Date Validated:	2022-08-08	Country of Origin:	USA
Controlled Copy			

Food Name:	Peanut Butter Frozen Cookie Dough / Pâte à biscuits congelée au beurre d'arachide		
Finished Foods:	Peanut Butter Cookie / Biscuit au beurre d'arachide		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Value Zone



Food Item Description

Individually quick frozen pre-portioned cookie dough pucks. Each puck bakes up into one peanut butter cookie. Distributed frozen, ready to be baked before serving.

* 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: Pre-portioned frozen dough pieces are placed into a poly bag that is packed into a master 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:	10013087581055
	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 / 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
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Peanuts:	Contains
Soy :	Contains
Wheat :	Contains

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INGREDIENT STATEMENT

Ingredient Statement for US Labeling

Ingredients: Sugar, Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), 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]), Peanut butter (dry roasted peanuts, sugar, hydrogenated vegetable oil [rapeseed, cottonseed, and soybean oils], salt), Eggs, Molasses, Invert sugar, Contains 2% or less of: Baking soda, Salt, Soy flour.

Contains: Eggs, Milk, Peanuts, Soy, Wheat.

French Translation of Ingredient Statement for US Labeling

Ingrédients : Sucre, Farine enrichie blanchie (farine de blé blanchie, farine d'orge malté, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Margarine (huile de palme, eau, huile de soja, contient 2% ou moins de : sel, mono- et diglycérides, arôme naturel [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Beurre d'arachide (arachides grillées à sec, sucre, huile végétale hydrogénée [huiles de colza, de coton, et de soja], sel), Oeufs, Mélasse, Sucre inverti, Contient 2% ou moins de : Bicarbonate de soude, Sel, Farine de soja.

Contient : Oeufs, Lait, Arachides, Soja, Blé.



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INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling – English

Ingredients: Sugars (sugar, fancy molasses, invert sugar), Enriched wheat flour (contains barley), Palm and soybean oil spread (palm oil, water, soybean oil, salt, mono- and diglycerides, flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Peanut butter (dry roasted peanuts, icing sugar, hydrogenated vegetable oil [rapeseed, cottonseed, and soybean], salt), Liquid whole eggs, Sodium bicarbonate, Salt, Soy flour.

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

Ingredient Statement for CANADIAN Labeling –French

Ingrédients : Sucres (sucre, mélasse de fantaisie, sucre inverti), Farine de blé enrichie (contient orge), Tartinade d'huile de palme et de soja (huile de palme, eau, huile de soja, sel, mono- et diglycrides, arôme [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Beurre d'arachide (arachides grillées à sec, sucre à glace, huile végétale hydrogénée [huiles de colza, de coton, et de soja], sel), Oeufs entiers liquides, Bicarbonate de sodium, Sel, Farine de soja.

Contient : Orge, Oeufs, Lait, Arachides, Soja, 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

100g unrounded nutritional:

Unbaked						Baked*					
Nutrients			Nutrients			Nutrients			Nutrients		
	Per Serving	Per 100g		Per Serving	Per 100g		Per Serving	Per 100g		Per Serving	Per 100g
Basic Components			Protein (g)			Basic Components			Protein (g)		
Gram Weight (g)	28.35	100.00	Water (g)	1.83	6.47	Gram Weight (g)	26.93	100.00	Water (g)	1.83	6.81
Calories (kcal)	124.89	440.55	Ash (g)	3.22	11.36	Calories (kcal)	124.89	463.73	Ash (g)	1.80	6.69
Calories from Fat (kcal)	50.02	176.44	Vitamins	0.54	1.90	Calories from Fat (kcal)	50.02	185.73	Vitamins	0.54	2.01
Calories from SatFat (kcal)	16.86	59.48	Vitamin A - IU (IU)	158.51	559.12	Calories from SatFat (kcal)	16.86	62.61	Vitamin A - IU (IU)	158.51	588.55
Fat (g)	5.59	19.73	Vitamin A - RAE (mcg)	47.54	167.71	Fat (g)	5.59	20.77	Vitamin A - RAE (mcg)	47.54	176.54
Saturated Fat (g)	1.87	6.61	Vitamin C (mg)	0.00	0.00	Saturated Fat (g)	1.87	6.96	Vitamin C (mg)	0.00	0.00
Trans Fatty Acid (g)	0.03	0.12	Vitamin D - IU (IU)	1.35	4.77	Trans Fatty Acid (g)	0.03	0.12	Vitamin D - IU (IU)	1.35	5.03
Poly Fat (g)	1.11	3.91	Vitamin D - mcg (mcg)	0.03	0.12	Poly Fat (g)	1.11	4.12	Vitamin D - mcg (mcg)	0.03	0.13
Mono Fat (g)	2.32	8.19	Minerals			Mono Fat (g)	2.32	8.62	Minerals		
Cholesterol (mg)	5.63	19.84	Sodium (mg)	134.85	475.69	Cholesterol (mg)	5.63	20.89	Sodium (mg)	134.85	500.72
Carbohydrates (g)	17.16	60.53	Potassium (mg)	41.23	145.45	Carbohydrates (g)	17.16	63.71	Potassium (mg)	41.23	153.10
Dietary Fiber (US 2016) (g)	0.47	1.67	Calcium (mg)	5.98	21.08	Dietary Fiber (US 2016) (g)	0.47	1.75	Calcium (mg)	5.98	22.19
Total Sugars (g)	10.84	38.22	Iron (mg)	0.64	2.24	Total Sugars (g)	10.84	40.24	Iron (mg)	0.64	2.36
Added Sugar (g)	10.59	37.36				Added Sugar (g)	10.59	39.33			

* Baked nutritional information is based on an estimated moisture loss upon baking.
This information is not guaranteed and may vary depending on oven and baking conditions.

Retail panel (per serving) for USA:

Unbaked	
Nutrition Facts	
320 servings per container	
Serving size 1 cookie dough piece (28g)	
Amount per serving	
Calories	120
Calories from Saturated Fat	15
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 5mg	2%
Sodium 135mg	6%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 11g	
Includes 11g Added Sugars	22%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.6mg	4%
Potassium 40mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.	
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Baked*	
Nutrition Facts	
320 servings per container	
Serving size 1 cookie (27g)	
Amount per serving	
Calories	120
Calories from Saturated Fat	15
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 5mg	2%
Sodium 135mg	6%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 11g	
Includes 11g Added Sugars	22%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.6mg	4%
Potassium 40mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.	
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Retail panel (per serving) for CANADA:

Unbaked	
Nutrition Facts	
Valeur nutritive	
Per 1 cookie dough piece (28 g)	
pour 1 morceau de pâte à biscuits (28 g)	
Calories 120	% Daily Value*
Fat / Lipides 6 g	8 %
Saturated / saturés 2 g	10 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 11 g	11 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 5 mg	
Sodium 135 mg	6 %
Potassium 40 mg	1 %
Calcium 10 mg	1 %
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 6 g	8 %
Saturated / saturés 2 g	10 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 11 g	11 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 5 mg	
Sodium 135 mg	6 %
Potassium 40 mg	1 %
Calcium 10 mg	1 %
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 based on an estimated moisture loss upon baking.
This information is not guaranteed and may vary depending on oven and baking conditions.



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CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

Other: Bioengineered disclosure not required.

DO NOT EAT RAW COOKIE DOUGH / NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE

Other: 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.



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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not applied

Lot Code Format (explained): Newark: YNWDDD - Where Y = 1 digit year, NW = Bakery, DDD = Julian Date Cayce: YSDDD (Y=last digit of current year, S=shift, DDD=julian date)

Storage Conditions: Keep Frozen

Shelf Life After Baking : 1 day

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

STORAGE AND BAKING OF FROZEN COOKIE DOUGH

Store cookie dough in freezer.

Do not thaw dough before baking.

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

BAKING

Preheat oven for 10 minutes.

Otis Oven Temp. 280°F/138°C: 14-17 min; Commercial Convection Temp. 300°F/149°C 10-12 min; Conventional Gas/Electric Temp. 325°F/163°C 15-18 min

Place frozen cookie dough pieces 2 inches (5 cm) apart on a parchment lined baking tray.

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.

ENTREPOSAGE ET CUISSON DE LA PÂTE À BISCUITS CONGELÉE

Entreposer la pâte au congélateur.

Ne pas la décongeler avant la cuisson.

(Les biscuits congelés demeureront frais jusqu'à un an et garderont mieux leur forme.)

CUISSON

Préchauffer le four pendant 10 minutes. Tapisser une plaque à biscuits de papier parchemin.

Four Otis* : 280°F/138°C: 14-17 min; Four commercial à convection Temp. 300°F/149°C 10-12 min; Four residential gaz / électrique Temp. 325°F/163°C 15-18 min

Arranger les biscuits congelés à 5 cm (2 po) de distance sur la plaque à biscuits.

REMARQUE POUR TOUS LES BISCUITS

Assurez-vous que le thermostat du four est précis.

Le temps de cuisson varie en fonction du type de four et du nombre de supports utilisés en même temps.

Lorsqu'ils sont bien cuits, les biscuits restent mous même après refroidissement.

REFROIDISSEMENT

Laisser les biscuits refroidir sur la plaque pendant 30 minutes. Les biscuits continuent à cuire tout en refroidissant sur la plaque.



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ADDITIONAL DETAILS

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

www.otisspunkmeyer.com

For CAN side of the label/case: Product of USA/Produit des É-U.A.

REVIEWS AND APPROVALS:

Julia Kot, R&D, Aug 8, 2022

Prepared By:  Bonnie Lai, Regulatory Analyst