



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58400
Effective Date:	2019-07-31	Program:	21.0 Specification Program
Supersedes Date:	2018-01-23	Location:	Corporate
Date Validated:	2019-07-31	Country of Origin:	USA
Controlled Copy			

Food Name:	Chocolate Chip Frozen Cookie Dough / Pâte à biscuits congelée pépites au chocolat		
Finished Foods:	Chocolate Chip Cookie / Biscuit pépites au chocolat		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Dough piece as distributed



Baked cookie

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck bakes up into one cookie with chocolate chips throughout. 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:

4 oz	113 g
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Raw Piece Weight	Prepared Piece Weight
4 oz	3.8 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 (")	4.5	4.85	5.25
Weight (oz)	N/A	3.8	N/A

Raw Piece Weight	Prepared Piece Weight
113 g	108 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)	11.4	12.3	13.3
Weight (g)	N/A	108	N/A



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PACKAGING

FDA Product Code:N/A

Facility ID:1103, 1101

USDA Establishment:N/A

Customer Code:N/A

Packaging Format: Frozen dough pieces are packed into a poly bag. Bag is placed into a shipping case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	N/A	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
Case	Net Wt. statement:	N/A		
	Package Type:	Case	UPC/GTIN:	10013087584001
	Bag per Case :	1	Pieces per Case :	80
	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:	4 oz (113 g) x 80 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
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains



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INGREDIENT STATEMENT

US Ingredient Statement

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL FLAVOR), MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, NATURAL FLAVOR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), EGGS, CONTAINS 2% OR LESS OF: BUTTER (CREAM [MILK], SALT), MOLASSES, WATER, BAKING SODA, SALT, NATURAL AND ARTIFICIAL FLAVOR.

CONTAINS: EGGS, MILK, SOY, WHEAT.

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

French Translation of US Ingredient Statement

INGRÉDIENTS : FARINE ENRICHIE BLANCHIE (FARINE DE BLÉ BLANCHIE, FARINE D'ORGE MALTÉ, NIACINE, FER, MONONITRATE DE THIAMINE, RIBOFLAVINE, ACIDE FOLIQUE), SUCRE, PÉPITES DE CHOCOLAT MI-SUCRÉ (SUCRE, CHOCOLAT NON SUCRÉ, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME NATUREL), MARGARINE (HUILE DE PALME, EAU, CONTIENT 2% OU MOINS DE : SEL, ARÔME NATUREL [CONTIENT LAIT], ACIDE CITRIQUE, PALMITATE DE VITAMINE A AJOUTÉ, BÊTA-CAROTÈNE [COLORANT]), OEUFS, CONTIENT 2% OU MOINS DE : BEURRE (CRÈME [LAIT], SEL), MÉLASSE, EAU, BICARBONATE DE SOUDE, SEL, ARÔME NATUREL ET ARTIFICIEL.

CONTIENT : OEUFS, LAIT, SOJA, BLÉ.

CE PRODUIT EST FABRIQUÉ DANS UNE USINE QUI UTILISE DES ARACHIDES, AMANDES, NOIX DE COCO, NOIX DE MACADAMIA, PACANES, NOIX.



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INGREDIENT STATEMENT

Canadian Ingredient Statement (English)

INGREDIENTS: ENRICHED WHEAT FLOUR (CONTAINS BARLEY), SUGAR, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL FLAVOUR), PALM OIL SPREAD (PALM OIL, WATER, BUTTER [MILK], SALT, NATURAL FLAVOUR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE, BETA CAROTENE [COLOUR]), LIQUID WHOLE EGGS, BLACKSTRAP MOLASSES, WATER, ARTIFICIAL FLAVOUR, SODIUM BICARBONATE, SALT.

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

MAY CONTAIN: PEANUTS, ALMONDS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS.

Canadian Ingredient Statement (French)

INGRÉDIENTS : FARINE DE BLÉ ENRICHIE (CONTIENT ORGE), SUCRE, PÉPITES DE CHOCOLAT MI-SUCRÉ (SUCRE, CHOCOLAT NON SUCRÉ, BEURRE DE CACAO, LÉCITHINE DE SOJA, ARÔME NATUREL), TARTINADE D'HUILE DE PALME (HUILE DE PALME, EAU, BEURRE [LAIT], SEL, ARÔME NATUREL [CONTIENT LAIT], ACIDE CITRIQUE, PALMITATE DE VITAMINE A, BÊTA-CAROTÈNE [COLORANT]), OEUFS ENTIERS LIQUIDES, MÉLASSE VERTE, EAU, ARÔME ARTIFICIEL, BICARBONATE DE SODIUM, SEL.

CONTIENT : ORGE, OEUFS, LAIT, SOJA, BLÉ.

PEUT CONTENIR : ARACHIDES, AMANDES, NOIX DE COCO, NOIX DE MACADAMIA, PACANES, NOIX.



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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						Baked*					
Nutrients		Per Serving	Per 100g	Nutrients		Per Serving	Per 100g	Nutrients		Per Serving	Per 100g
Gram Weight (g)		28.350	100.000	Added Sugar (g)		10.725	37.833	Gram Weight (g)		26.932	100.000
Calories (kcal)		127.255	448.880	Protein (g)		1.298	4.577	Calories (kcal)		127.255	472.504
Calories from Fat (kcal)		50.880	179.474	Water (g)		3.427	12.088	Calories from Fat (kcal)		50.880	188.919
Calories from SatFat (kcal)		27.054	95.430	Ash (g)		0.396	1.398	Calories from SatFat (kcal)		27.054	100.452
Fat (g)		5.701	20.109	Vitamin A - IU (IU)		199.302	703.017	Fat (g)		5.701	21.167
Saturated Fat (g)		3.006	10.603	Vitamin A - RAE (mcg)		59.397	209.518	Saturated Fat (g)		3.006	11.161
Trans Fatty Acid (g)		0.049	0.173	Vitamin C (mg)		0	0	Trans Fatty Acid (g)		0.049	0.182
Poly Fat (g)		0.471	1.663	Vitamin D - IU (IU)		1.711	6.036	Poly Fat (g)		0.471	1.751
Mono Fat (g)		2.080	7.339	Vitamin D - mcg (mcg)		0.042	0.149	Mono Fat (g)		2.080	7.725
Cholesterol (mg)		7.433	26.221	Sodium (mg)		96.149	339.156	Cholesterol (mg)		7.433	27.601
Carbohydrates (g)		17.556	61.927	Potassium (mg)		37.039	130.650	Carbohydrates (g)		17.556	65.186
Dietary Fiber (2016) (g)		0.577	2.036	Calcium (mg)		5.102	17.997	Dietary Fiber (2016) (g)		0.577	2.143
Total Sugars (g)		10.775	38.008	Iron (mg)		1.048	3.696	Total Sugars (g)		10.775	40.009

Nutrition Facts Panel for USA

Unbaked				Baked*			
Nutrition Facts		Nutrition Facts		Nutrition Facts		Nutrition Facts	
Serving size 1/4 dough piece (28g)		Serving size 1/4 cookie (27g)		Serving size 1/4 dough piece (28g)		Serving size 1/4 cookie (27g)	
Calories 130		Calories 130		Calories 130		Calories 130	
Calories from Saturated Fat 25		Calories from Saturated Fat 25		Calories from Saturated Fat 25		Calories from Saturated Fat 25	
Total Fat 8g		Total Fat 6g		Total Fat 8g		Total Fat 6g	
Saturated Fat 3g		Saturated Fat 3g		Saturated Fat 3g		Saturated Fat 3g	
Trans Fat 0g		Trans Fat 0g		Trans Fat 0g		Trans Fat 0g	
Polyunsaturated Fat 0g		Polyunsaturated Fat 0g		Polyunsaturated Fat 0g		Polyunsaturated Fat 0g	
Monounsaturated Fat 2g		Monounsaturated Fat 2g		Monounsaturated Fat 2g		Monounsaturated Fat 2g	
Cholesterol 5mg		Cholesterol 5mg		Cholesterol 5mg		Cholesterol 5mg	
Sodium 95mg		Sodium 95mg		Sodium 95mg		Sodium 95mg	
Total Carbohydrate 18g		Total Carbohydrate 18g		Total Carbohydrate 18g		Total Carbohydrate 18g	
Dietary Fiber 1g		Dietary Fiber 1g		Dietary Fiber 1g		Dietary Fiber 1g	
Total Sugars 11g		Total Sugars 11g		Total Sugars 11g		Total Sugars 11g	
Includes Added Sugars 11g		Includes Added Sugars 11g		Includes Added Sugars 11g		Includes Added Sugars 11g	
Protein 1g		Protein 1g		Protein 1g		Protein 1g	
Vitamin D 0mcg		Vitamin D 0mcg		Vitamin D 0mcg		Vitamin D 0mcg	
Calcium 5mg		Calcium 5mg		Calcium 5mg		Calcium 5mg	
Iron 1mg		Iron 1mg		Iron 1mg		Iron 1mg	
Potassium 37mg		Potassium 37mg		Potassium 37mg		Potassium 37mg	

Nutrition Facts Table for Canada

Unbaked				Baked*			
Nutrition Facts / Valeur nutritive		Nutrition Facts / Valeur nutritive		Nutrition Facts / Valeur nutritive		Nutrition Facts / Valeur nutritive	
Serving Size 1/4 dough piece (28 g)		Serving Size 1/4 cookie (27 g)		Serving Size 1/4 dough piece (28 g)		Serving Size 1/4 cookie (27 g)	
Portion 1/2 morceau de pâte (28 g)		Portion 1/4 biscuit (27 g)		Portion 1/2 morceau de pâte (28 g)		Portion 1/4 biscuit (27 g)	
Amount		Amount		Amount		Amount	
Teneur		Teneur		Teneur		Teneur	
Calories / Calories		Calories / Calories		Calories / Calories		Calories / Calories	
Fat / Lipides 6 g*		Fat / Lipides 6 g*		Fat / Lipides 6 g*		Fat / Lipides 6 g*	
Saturated / saturés 3 g		Saturated / saturés 3 g		Saturated / saturés 3 g		Saturated / saturés 3 g	
+ Trans / trans 0 g		+ Trans / trans 0 g		+ Trans / trans 0 g		+ Trans / trans 0 g	
Cholesterol / Cholestérol 5 mg		Cholesterol / Cholestérol 5 mg		Cholesterol / Cholestérol 5 mg		Cholesterol / Cholestérol 5 mg	
Sodium / Sodium 95 mg		Sodium / Sodium 95 mg		Sodium / Sodium 95 mg		Sodium / Sodium 95 mg	
Carbohydrate / Glucides 18 g		Carbohydrate / Glucides 18 g		Carbohydrate / Glucides 18 g		Carbohydrate / Glucides 18 g	
Fibre / Fibres 1 g		Fibre / Fibres 1 g		Fibre / Fibres 1 g		Fibre / Fibres 1 g	
Sugars / Sucres 11 g		Sugars / Sucres 11 g		Sugars / Sucres 11 g		Sugars / Sucres 11 g	
Protein / Protéines 1 g		Protein / Protéines 1 g		Protein / Protéines 1 g		Protein / Protéines 1 g	
Vitamin A / Vitamine A		Vitamin A / Vitamine A		Vitamin A / Vitamine A		Vitamin A / Vitamine A	
Vitamin C / Vitamine C		Vitamin C / Vitamine C		Vitamin C / Vitamine C		Vitamin C / Vitamine C	
Calcium / Calcium		Calcium / Calcium		Calcium / Calcium		Calcium / Calcium	
Iron / Fer		Iron / Fer		Iron / Fer		Iron / Fer	



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CLAIMS

Kosher:	OU Dairy
Sold to Schools:	Yes
Other:	DO NOT EAT RAW COOKIE DOUGH / NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE
Other:	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): YSDDD (Y=last digit of production year, S=shift, DDD=julian date)

Storage Conditions: Keep Frozen

Shelf Life After Baking : N/A

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

Refer to bake chart on next page.



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Recommended Baking Times for Otis Spunkmeyer Sweet Discovery Cookies / Durées de cuisson recommandées pour biscuits Sweet Discovery d'Otis Spunkmeyer

	Otis Oven* / Four Otis*	Commercial Convection / Four commercial à convection	Commercial Rack Oven / Four commercial à panier	Residential Gas or Electric Oven / Four résidentiel au gaz / électrique
TEMPERATURE / TEMPÉRATURE	280°F/138°C	300°F/149°C	300°F/149°C	325°F/163°C
COOKIE SIZE / TAILLE DU BISCUIT	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON
4 oz / 113 g	22 - 26 min.	17 - 20 min.	19 - 21 min.	21 - 23 min.
3 oz / 85 g	21 - 23 min.	14 - 17 min.	15 - 18 min.	20 - 22 min.
2 oz / 57 g	17 - 20 min.	12 - 15 min.	13 - 15 min.	17 - 20 min.
1.33 oz / 38 g	16 - 19 min.	11 - 14 min.	12 - 14 min.	16 - 19 min.
1 oz / 28 g	15 - 18 min.	11 - 13 min.	11 - 13 min.	15 - 18 min.
0.75 oz / 21 g	14 - 16 min.	10 - 12 min.	10 - 12 min.	15 - 18 min.

*Ensure consistent power (amperage) supply.

Actual baking time will depend on the dough temperature, # of cookies baked, oven air flow and oven temperature accuracy.

For increased cookie spread, bake at the lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18" x 26" (46 x 66 cm) baking sheet is as follows:

Place 15 (3 x 5) 3 oz (85 g) or 4 oz (113 g) cookies per pan. For the 2 oz (57 g) size, place 24 (4 x 6) cookies per sheet pan.

For 1.33 oz (38 g) and smaller sizes, place up to 35 (5 x 7) cookies per sheet pan.

Using an Otis Oven and 9.75 x 14.75 inch (24.8 x 37.5 cm) parchment paper, place 1.33 oz (38 g) and smaller sizes in a 3 x 4 pattern on the baking sheet.

Cookies should cool for 20 to 30 minutes prior to removing from the parchment paper.

Properly baked cookies should have a golden brown color, should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly grey in the centre, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

* S'assurer d'une alimentation électrique stable (intensité)

La durée de cuisson actuelle dépendra de la température de la pâte, de la quantité de biscuits à cuire, de la circulation d'air et de l'exactitude de la température du four.

Pour que les biscuits d'étendent encore plus, cuire à la température plus basse indiquée et laisser décongeler la pâte sur la plaque à cuisson avant la cuisson.

Mettre les biscuits sur du papier parchemin.

Placer les biscuits sur une plaque à cuisson institutionnelle ordinaire de 18 x 26 po (46 X 66 cm) tel qu'indiqué :

Placer 15 (3 x 5) biscuits de 85 g (3 oz) ou 113 g (4 oz) par plaque. Pour des biscuits de 57 g (2 oz), en placer 24 (4 x 6).

Pour des biscuits de 38 g (1,33 oz) ou plus petits, placer jusqu'à 35 (5 x 7) biscuits.

Dans le four Otis et avec du papier parchemin de 9,75 x 14,75 pouces (24,8 x 37,5 cm), placer les biscuits de 38 g (1,33 oz) ou plus petits sur la plaque dans un patron 3 x 4.

Les biscuits doivent refroidir de 20 à 30 minutes avant de les retirer du papier parchemin.

Les biscuits bien cuits devraient être dorés, fermes à l'extérieur et avec un intérieur moelleux.

Les biscuits incuits seront pâles avec un centre légèrement gris, gras et auront une texture molle.

Les biscuits trop cuits seront d'un brun moyen à foncé et une texture ferme ou dure.

ADDITIONAL DETAILS

Distributed by / Distribué par:

Aspire Bakeries

Los Angeles, CA 90045 USA

1-844-99ASPIRE (1-844-992-7747)

UPDATE:

T. Mirzadeh, Regulatory Analyst (Contractor), 11/15/2021 -This FFS was updated to include the Aspire Bakeries logo, name and address.

UPDATE:

S. Alexander, Regulatory Analyst (Contractor), Nov 19, 2021 - This document was updated to include BE status information.

Prepared By: *Janet Uliana* Janet Uliana, Regulatory Manager