



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58404
Effective Date:	2021-04-20	Program:	21.0 Specification Program
Supersedes Date:	2018-03-05	Market:	USA and Canada
Date Validated:	2021-04-20	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

Food Name:	Sugar Frozen Cookie Dough/Pâte à biscuits congelée au sucre		
Finished Foods:	Sugar Cookie / Biscuit au sucre		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Unbaked Cookie Dough Pucks
(as distributed)



Baked Cookie

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck weights about 4 oz (113 g) and bakes up into a 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:

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:1101, 110U

USDA Establishment:N/A

Customer Code:N/A

Packaging Format: Dough pieces are packed in a plastic bag that is folded and then the bag is placed in a master case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	80	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:	10013087584049
	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:	80 x 4 oz (113 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
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains
Wheat Gluten (Canada) :	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, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Eggs, Butter (cream [milk], salt), Contains 2% or less of: Invert sugar, Salt, Baking soda, Soy lecithin.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes peanuts and tree nuts (almonds, coconut, macadamia nuts, pecans, walnuts).

French Translation of Ingredient Statement for US Labeling

Ingrédients : Farine enrichie blanchie (farine de blé blanchie, farine d'orge malté, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Sucre, 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, Beurre (crème [lait], sel), Contient 2% ou moins de : Sucre inversé, Sel, Bicarbonate de soude, Lécithine de soja.

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

Ingredient Statement for CANADIAN Labeling – English

Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, invert sugar), Palm oil spread (palm oil, water, butter [milk], salt, natural flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Liquid whole eggs, Salt, Sodium bicarbonate, Soy lecithin.

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

May contain: Peanuts, Almonds, Coconut, Macadamia nuts, Pecans, Walnuts.

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, beurre [lait], sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Oeufs entiers liquides, Sel, Bicarbonate de sodium, Lécithine de soja.

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

Peut contenir : Arachides, Amandes, Noix de coco, Noix de macadmia, 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

100 g unrounded nutritional UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	28.350	100.000	Cholesterol (mg)	7.714	27.209	Vitamin A - RAE (mcg)	74.637	263.275
Calories (kcal)	123.605	436.005	Carbohydrates (g)	17.430	61.481	Vitamin C (mg)	0.000	0.001
Calories from Fat (kcal)	47.912	169.003	Dietary Fiber (2016) (g)	0.217	0.767	Vitamin D - IU (IU)	1.738	6.130
Calories from SatFat (kcal)	24.319	85.782	Total Sugars (g)	9.546	33.673	Vitamin D - mcg (mcg)	0.043	0.153
Fat (g)	5.384	18.991	Added Sugar (g)	9.440	33.298	Sodium (mg)	107.026	377.523
Saturated Fat (g)	2.702	9.531	Protein (g)	1.342	4.735	Potassium (mg)	13.383	47.206
Trans Fatty Acid (g)	0.063	0.221	Water (g)	3.873	13.660	Calcium (mg)	3.002	10.589
Poly Fat (g)	0.575	2.030	Ash (g)	0.354	1.249	Iron (mg)	0.698	2.461
Mono Fat (g)	1.998	7.047	Vitamin A - IU (IU)	251.354	886.624			

100 g unrounded nutritional BAKED*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	26.932	100.000	Cholesterol (mg)	7.714	28.641	Vitamin A - RAE (mcg)	74.637	277.132
Calories (kcal)	123.605	458.952	Carbohydrates (g)	17.430	64.717	Vitamin C (mg)	0.000	0.001
Calories from Fat (kcal)	47.912	177.898	Dietary Fiber (2016) (g)	0.217	0.807	Vitamin D - IU (IU)	1.738	6.453
Calories from SatFat (kcal)	24.319	90.296	Total Sugars (g)	9.546	35.445	Vitamin D - mcg (mcg)	0.043	0.161
Fat (g)	5.384	19.990	Added Sugar (g)	9.440	35.050	Sodium (mg)	107.026	397.392
Saturated Fat (g)	2.702	10.033	Protein (g)	1.342	4.984	Potassium (mg)	13.383	49.690
Trans Fatty Acid (g)	0.063	0.233	Water (g)	2.455	9.116	Calcium (mg)	3.002	11.146
Poly Fat (g)	0.575	2.137	Ash (g)	0.354	1.315	Iron (mg)	0.698	2.591
Mono Fat (g)	1.998	7.418	Vitamin A - IU (IU)	251.354	933.288			

*Baked nutritional statement provided as a courtesy only. Results may vary depending on oven and conditions.

Retail Panel (per serving) for USA

UNBAKED

Nutrition Facts

Serving size 1/4 cookie dough piece (28g)		
	Per 1/4 piece	Per 1 piece
Calories	120	490
Calories from Saturated Fat	25	100
	% Daily Value*	% Daily Value*
Total Fat	5g	22g
Saturated Fat	2.5g	11g
Trans Fat	0g	0g
Polysaturated Fat	0.5g	2.5g
Monounsaturated Fat	2g	8g
Cholesterol	10mg	30mg
Sodium	105mg	430mg
Total Carbohydrate	17g	70g
Dietary Fiber	0g	1g
Total Sugars	10g	38g
Includes Added Sugars	9g	38g
Protein	1g	5g
Vitamin D	0mcg	0mcg
Calcium	3mg	12mg
Iron	1mg	6mg
Potassium	13mg	54mg

*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

Serving size 1/4 cookie (27g)		
	Per 1/4 cookie	Per 1 cookie
Calories	120	490
Calories from Saturated Fat	25	100
	% Daily Value*	% Daily Value*
Total Fat	5g	22g
Saturated Fat	2.5g	11g
Trans Fat	0g	0g
Polysaturated Fat	0.5g	2.5g
Monounsaturated Fat	2g	8g
Cholesterol	10mg	30mg
Sodium	105mg	430mg
Total Carbohydrate	17g	70g
Dietary Fiber	0g	1g
Total Sugars	10g	38g
Includes Added Sugars	9g	38g
Protein	1g	5g
Vitamin D	0mcg	0mcg
Calcium	3mg	12mg
Iron	1mg	6mg
Potassium	13mg	54mg

*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.

Retail Panel (per serving) for CANADA

UNBAKED

Nutrition Facts / Valeur nutritive

Per 1/4 cookie dough piece (28 g) pour 1/4 morceau de pâte à biscuit (28 g)		
	Per 1/4 piece (28 g) Par 1/4 morceau (28 g)	Per 1 piece (112 g) Par 1 morceau (112 g)
Calories	120	490
	% Daily Value* / % valeur quotidienne*	% Daily Value* / % valeur quotidienne*
Fat / Lipides 5 g [†]	7 %	29 %
Saturated / saturés 2.5 g	5 %	10 %
+ Trans / trans 0.1 g	13 %	57 %
Carbohydrate / Glucides 17 g		
Fibre / Fibres 0 g	0 %	4 %
Sugars / Sucres 10 g	10 %	38 %
Protein / Protéines 1 g		
Cholesterol / Cholestérol 10 mg		
Sodium 105 mg	5 %	19 %
Potassium 10 mg	1 %	1 %
Calcium 0 mg	0 %	1 %
Iron / Fer 0.75 mg	4 %	17 %

*Amount in Per 1/4 piece / Teneur pour 1/4 morceau
†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 statement provided as a courtesy only. Results may vary depending on oven and conditions.

BAKED*

Nutrition Facts / Valeur nutritive

Per 1/4 cookie (27 g) pour 1/4 biscuit (27 g)		
	Per 1/4 cookie (27 g) Par 1/4 biscuit (27 g)	Per 1 cookie (108 g) Par 1 biscuit (108 g)
Calories	120	490
	% Daily Value* / % valeur quotidienne*	% Daily Value* / % valeur quotidienne*
Fat / Lipides 5 g [†]	7 %	29 %
Saturated / saturés 2.5 g	5 %	10 %
+ Trans / trans 0.1 g	13 %	57 %
Carbohydrate / Glucides 17 g		
Fibre / Fibres 0 g	0 %	4 %
Sugars / Sucres 10 g	10 %	38 %
Protein / Protéines 1 g		
Cholesterol / Cholestérol 10 mg		
Sodium 105 mg	5 %	19 %
Potassium 10 mg	1 %	1 %
Calcium 0 mg	0 %	1 %
Iron / Fer 0.75 mg	4 %	17 %

*Amount in Per 1/4 cookie / Teneur pour 1/4 biscuit
†5% or less is a little. 15% or more is a lot / *5% ou moins c'est peu. 15% ou plus c'est beaucoup



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CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

No High Fructose Corn Syrup

Does not meet Smart Snack Criteria.

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.

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): Newark: YNWDDD (Y = last digit of production year, NW = Bakery, DDD = Julian Date) / Cayce: YSDDD (Y=last digit of production 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

For baking instructions, refer to bake chart presented on both this document and on the shipping case.



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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'éclatent 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)

www.OtisSpunkmeyer.com

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

REVIEWS AND APPROVALS

Julia Kot, R&D, April 20, 2021

UPDATE:

S. Alexander, Regulatory Analyst (Contractor), Aug 31, 2021 -FFS was updated to include the Aspire Bakeries logo, name and address.

Prepared By:  Monica Mudde, Regulatory Analyst