

FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date:	2022-10-13	Program:	21.0 Specification Program
Supersedes Date:	2020-11-30	Market:	USA and Canada
Date Validated:	2022-10-13	Location:	Corporate
	Controlled Copy	Country of Origin:	Canada

Food Name:	Carnival Frozen Cookie Dough with Colored Candies and Chocolate Chips / Pâte à biscuits congelée carnaval avec bonbons colorés et pépites au chocolat		
Finished Foods:	Carnival Cookie with Colored Candies and Chocolate Chips / Pâte à biscuits congelée carnaval avec bonbons colorés et pépites au chocolat		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Unbaked cookie dough, as distributed



Baked cookie

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each pucks weights about 4 oz (113 g) and bakes up into a cookie with chocolate chips and multi-colored candy gems throughout. Distributed frozen, ready to be baked and served.

* 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
------	-------

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



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date: 2022-10-13	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-11-30	Location: Corporate	Country of Origin:	Canada
Date Validated: 2022-10-13	Controlled Copy		

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 in a plastic bag that is folded and then placed into a master shipping 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:	10013087584087
	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		



FINISHED FOOD SPECIFICATION SHEET

	Document:	21.03.08	Item Number:	58408
Effective Date: 2022-10-13	Program:	21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-11-30	Location:	Corporate	Country of Origin:	Canada
Date Validated: 2022-10-13	Controlled Copy			

ALLERGENS AND SENSITIVE INGREDIENTS

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



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date:	2022-10-13	Program:	21.0 Specification Program
Supersedes Date:	2020-11-30	Market:	USA and Canada
Date Validated:	2022-10-13	Location:	Corporate
		Country of Origin:	Canada
	Controlled Copy		

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, Margaine (palm oil, water, soybean oil, contains 2% or less of: salt, mono- and diglycerides, natural flavors [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Colored chocolate candies (dark chocolate [sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavor], sugar, artificial coloring [titanium dioxide, yellow 5 lake, red 40 lake, yellow 6 lake, yellow 6, blue 2 lake, blue 1 lake, yellow 5, blue 1], gum acacia, corn syrup, confectioners glaze [carnauba wax, shellac, beeswax]), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavor, milk), Eggs, Contains 2% or less of: Molasses, Water, Baking soda, Salt, Natural and artificial flavors.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes: Peanuts, 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 maltée, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Sucre, Margarine (huile de palme, eau, 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]), Bonbons au chocolat colorés (chocolat noir [sucre, chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel], sucre, colorant artificiel [dioxyde de titane, lac jaune 5, lac rouge 40, lac jaune 6, jaune 6, lac bleu 2, lac bleu 1, jaune 5, bleu 1], gomme d'acacia, sirop de maïs, glaçage de confiserie [cire de carnauba, gomme-laque, cire d'abeilles]), Pépites de chocolat mi-sucré (sucre, chocolat non-sucré, beurre de cacao, lécithine de soja, arôme naturel, lait), Oeufs, Contient 2% ou moins de : Mélasse, Eau, Bicarbonate de soude, Sel, Arômes naturels et artificiels.

Contient : Oeufs, Lait, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise : Arachides, Amandes, Noix de coco, Noix de macadamia, Pacanes, Noix.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date: 2022-10-13	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-11-30	Location: Corporate	Country of Origin:	Canada
Date Validated: 2022-10-13	Controlled Copy		

INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English)

Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, blackstrap molasses), Palm and soybean oil spread (palm oil, water, soybean oil, salt, mono- and diglycerides, flavours [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Colored chocolate candies (dark chocolate [contains soy], sugar, gum acacia, corn syrup, confectioners glaze, titanium dioxide, tartrazine, allura red, sunset yellow FCF, indigotine, brilliant blue FCF), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavour, milk), Liquid whole eggs, Water, Sodium bicarbonate, Salt, Artificial flavours.

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

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

Ingredient Statement for CANADIAN Labeling (French)

Ingrédients : Farine enrichie de blé (contient orge), Sucres (sucre, mélasse verte), Tartinade d'huile de palme et de soja (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arômes [contient du lait], acide citrique, vitamine A palmitate, bêta-carotène [colorant]), Bonbons au chocolat colorés (chocolat noir [contient soja], sucre, gomme d'acacia, sirop de maïs, glaçage de confiserie, dioxyde de titane, tartrazine, rouge allura, jaune soleil FCF, indigotine, bleu brillant FCF), Pépites de chocolat mi-sucré (sucre, chocolat non-sucré, beurre de cacao, lécithine de soja, arôme naturel, lait), Oeufs entiers liquides, Eau, Bicarbonate de sodium, Sel, Arômes artificiels.

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

Peut contenir : Arachides, Amandes, Noix de coco, Noix de macadamia, Pacanes, Noix.



FINISHED FOOD SPECIFICATION SHEET

Effective Date: 2022-10-13	Document: 21.03.08	Item Number: 58408
Supersedes Date: 2020-11-30	Program: 21.0 Specification Program	Market: USA and Canada
Date Validated: 2022-10-13	Location: Corporate	Country of Origin: Canada
	Controlled Copy	

CN Statement

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



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date:	2022-10-13	Program:	21.0 Specification Program
Supersedes Date:	2020-11-30	Market:	USA and Canada
Date Validated:	2022-10-13	Location:	Corporate
	Controlled Copy	Country of Origin:	Canada

NUTRITION VALUES

100g unrounded nutritional:

UNBAKED

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	4.43
Gram Weight (g)	100.00	Water (g)	11.71
Calories (kcal)	443.53	Ash (g)	1.50
Calories from Fat (kcal)	176.51	Vitamins	
Calories from SatFat (kcal)	81.80	Vitamin A - IU (IU)	675.37
Fat (g)	19.77	Vitamin A - RAE (mcg)	202.52
Saturated Fat (g)	9.09	Vitamin C (mg)	0.00
Trans Fatty Acid (g)	0.14	Vitamin D - IU (IU)	5.27
Poly Fat (g)	3.25	Vitamin D - mcg (mcg)	0.13
Mono Fat (g)	7.00	Minerals	
Cholesterol (mg)	19.75	Sodium (mg)	348.60
Carbohydrates (g)	62.67	Potassium (mg)	101.41
Dietary Fiber (US 2016) (g)	1.59	Calcium (mg)	16.58
Total Sugars (g)	39.42	Iron (mg)	3.04
Added Sugar (g)	39.10		

BAKED*

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	4.64
Gram Weight (g)	100.00	Water (g)	7.62
Calories (kcal)	464.06	Ash (g)	1.57
Calories from Fat (kcal)	184.68	Vitamins	
Calories from SatFat (kcal)	85.59	Vitamin A - IU (IU)	706.63
Fat (g)	20.68	Vitamin A - RAE (mcg)	211.89
Saturated Fat (g)	9.51	Vitamin C (mg)	0.00
Trans Fatty Acid (g)	0.14	Vitamin D - IU (IU)	5.52
Poly Fat (g)	3.40	Vitamin D - mcg (mcg)	0.14
Mono Fat (g)	7.32	Minerals	
Cholesterol (mg)	20.66	Sodium (mg)	364.74
Carbohydrates (g)	65.57	Potassium (mg)	106.10
Dietary Fiber (US 2016) (g)	1.66	Calcium (mg)	17.34
Total Sugars (g)	41.25	Iron (mg)	3.18
Added Sugar (g)	40.91		

* 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			
Serving size 1/4 cookie dough piece (28g)			
	1/4 dough piece	1 dough piece	
Calories	130	500	
	% Daily Value*	% Daily Value*	
Total Fat	6g 8%	22g 28%	
Saturated Fat	2.5g 13%	10g 50%	
Trans Fat	0g	0g	
Cholesterol	5mg 2%	20mg 7%	
Sodium	100mg 4%	390mg 17%	
Total Carbohydrate	18g 7%	71g 26%	
Dietary Fiber	0g 0%	2g 7%	
Total Sugars	11g	45g	
Includes Added Sugars	11g 22%	44g 88%	
Protein	1g	5g	
Vitamin D	0mcg 0%	0.1mcg 0%	
Calcium	0mg 0%	20mg 2%	
Iron	0.9mg 6%	3.4mg 20%	
Potassium	30mg 0%	110mg 2%	

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

BAKED*

Nutrition Facts			
Serving size 1/4 cookie dough piece (27g)			
	1/4 dough piece	1 dough piece	
Calories	130	500	
	% Daily Value*	% Daily Value*	
Total Fat	6g 8%	22g 28%	
Saturated Fat	2.5g 13%	10g 50%	
Trans Fat	0g	0g	
Cholesterol	5mg 2%	20mg 7%	
Sodium	100mg 4%	390mg 17%	
Total Carbohydrate	18g 7%	71g 26%	
Dietary Fiber	0g 0%	2g 7%	
Total Sugars	11g	45g	
Includes Added Sugars	11g 22%	44g 88%	
Protein	1g	5g	
Vitamin D	0mcg 0%	0.1mcg 0%	
Calcium	0mg 0%	20mg 2%	
Iron	0.9mg 6%	3.4mg 20%	
Potassium	30mg 0%	110mg 2%	

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

Retail panel (per serving) for CANADA:

UNBAKED

Nutrition Facts	
Valeur nutritive	
Per 1 cookie dough piece (113 g) pour 1 morceau de pâte à biscuits (113 g)	
Calories 500	% Daily Value* % valeur quotidienne*
Fat / Lipides 22 g	29 %
Saturated / saturés 10 g + Trans / trans 0.2 g	51 %
Carbohydrate / Glucides 71 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 45 g	45 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 20 mg	
Sodium 390 mg	17 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 3.5 mg	19 %

* 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 (108 g) pour 1 biscuit (108 g)	
Calories 500	% Daily Value* % valeur quotidienne*
Fat / Lipides 22 g	29 %
Saturated / saturés 10 g + Trans / trans 0.2 g	51 %
Carbohydrate / Glucides 71 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 45 g	45 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 20 mg	
Sodium 390 mg	17 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 3.5 mg	19 %

* 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.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date: 2022-10-13	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-11-30	Location: Corporate	Country of Origin:	Canada
Date Validated: 2022-10-13	Controlled Copy		

CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

Other: Bioengineered disclosure not required

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.

Other: Do not eat raw cookie dough.
Ne pas consommer la pâte à biscuits crue.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date: 2022-10-13	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-11-30	Location: Corporate	Country of Origin:	Canada
Date Validated: 2022-10-13	Controlled Copy		

STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not applied by Aspire Bakeries

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)



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Program:	21.0 Specification Program	Market:	USA and Canada
Location:	Corporate	Country of Origin:	Canada
Controlled Copy			

PREPARATION and / or BAKING INSTRUCTIONS

Please see attached.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58408
Effective Date: 2022-10-13	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-11-30	Location: Corporate	Country of Origin:	Canada
Date Validated: 2022-10-13	Controlled Copy		

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)

www.OtisSpunkmeyer.com

On Canadian side of the label: Product of USA/ Produit des E-U.A

REVIEWS AND APPROVALS

Julia Kot, R&D, Oct 13, 2022

Prepared By:  Bonnie Lai, Regulatory Analyst