



## FINISHED FOOD SPECIFICATION SHEET

|                                    |                  |                            |                                          |
|------------------------------------|------------------|----------------------------|------------------------------------------|
| <b>Document:</b>                   | 21.03.08         | <b>Item Number:</b>        | 58801                                    |
| <b>Effective Date:</b> 2023-02-27  | <b>Program:</b>  | 21.0 Specification Program | <b>Market:</b> USA and Canada            |
| <b>Supersedes Date:</b> 2022-01-11 | <b>Location:</b> | Corporate                  | <b>Country of Origin:</b> USA and Canada |
| <b>Date Validated:</b> 2023-02-27  | Controlled Copy  |                            |                                          |

|                          |                                                                                                 |                   |                 |
|--------------------------|-------------------------------------------------------------------------------------------------|-------------------|-----------------|
| <b>Food Name:</b>        | Double Chocolate Chip Frozen Cookie Dough / Pâte à biscuits congelée pépites au double chocolat |                   |                 |
| <b>Finished Foods:</b>   | Double Chocolate Chip Cookie / Biscuits pépites au double chocolat                              |                   |                 |
| <b>Brand / Customer:</b> | Otis Spunkmeyer                                                                                 | <b>Sub Brand:</b> | Sweet Discovery |



Unbaked cookie dough, as distributed



Baked cookie

### Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck weighs about 1.33 oz (38 g), and has white and semi-sweet chocolate chips combined in a chocolate cookie dough base. Distributed frozen, ready to be baked and set out for sale.

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

### Individual Food Specification

Net Weight of Individual Packaged Unit:

1.33 oz

38 g

| Raw Piece Weight | Prepared Piece Weight |
|------------------|-----------------------|
| 1.33 oz          | 1.25 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 (")          | 2.85    | 3.05   | 3.25    |
| Weight (oz)           | N/A     | 1.25   | N/A     |

| Raw Piece Weight | Prepared Piece Weight |
|------------------|-----------------------|
| 38 g             | 35 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)         | 7.24    | 7.75   | 8.25    |
| Weight (g)            | N/A     | 35     | N/A     |

Prepared By: *Shirley Lew* Shirley Lew, Regulatory Analyst



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### PACKAGING

**FDA Product Code:** 03 M G D 02

**Facility ID:** 1260, 1101, 1107, 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 the bag is placed in a master case.

|             |                              |                                                                                                                                                             |                              |                        |
|-------------|------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|------------------------|
| <b>Bag</b>  | <b>Package Type:</b>         | Bag                                                                                                                                                         | <b>Food Contact Surface:</b> | Plastic, synthetic - G |
|             | <b>Pieces per Bag :</b>      | 240                                                                                                                                                         | <b>UPC/GTIN:</b>             | N/A                    |
|             | <b>Bag Dimensions:</b>       | N/A " L X N/A " W X N/A " H                                                                                                                                 | <b>Bag Cube (Cu. Ft.):</b>   | N/A                    |
|             | <b>Bag Gross Wt. :</b>       | N/A lbs N/A kg                                                                                                                                              | <b>Bag Net Wt. :</b>         | N/A lbs N/A kg         |
| <b>Case</b> | <b>Net Wt. statement:</b>    | N/A                                                                                                                                                         |                              |                        |
|             | <b>Package Type:</b>         | Case                                                                                                                                                        | <b>UPC/GTIN:</b>             | 10013087588016         |
|             | <b>Bag per Case :</b>        | 1                                                                                                                                                           | <b>Pieces per Case :</b>     | 240                    |
|             | <b>Case Dimensions:</b>      | 16.375 " L X 10.375 " W X 7.938 " H                                                                                                                         | <b>Case Cube (Cu. Ft.):</b>  | 0.78                   |
|             | <b>Case Gross Wt. :</b>      | 21.25 lbs 9.64 kg                                                                                                                                           | <b>Case Net Wt. :</b>        | 20 lbs 9.07 kg         |
|             | <b>Net Wt. statement:</b>    | US: 240 x 1.33 oz (38 g) PIECES / PIÈCES; NET WT/ POIDS NET 20 lb (9.07 kg)<br>CAN: 240 x 38 g (1.33 oz) PIECES / PIÈCES; NET WT/ POIDS NET 9.07 kg (20 lb) |                              |                        |
|             | <b>Cases per Row (Ti):</b>   | 10                                                                                                                                                          |                              |                        |
|             | <b>Rows per Pallet (Hi):</b> | 9                                                                                                                                                           |                              |                        |
|             | <b>Cases per Pallet:</b>     | 90                                                                                                                                                          |                              |                        |
|             |                              |                                                                                                                                                             |                              |                        |



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### ALLERGENS AND SENSITIVE INGREDIENTS

|                                     |               |
|-------------------------------------|---------------|
| <b>Barley:</b>                      | Contains      |
| <b>Eggs :</b>                       | Contains      |
| <b>Gluten :</b>                     | Contains      |
| <b>Allergens Gluten Explained :</b> | Barley, Wheat |
| <b>Milk :</b>                       | Contains      |
| <b>Soy :</b>                        | Contains      |
| <b>Wheat :</b>                      | Contains      |



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### INGREDIENT STATEMENT

#### FOR COOKIE MADE AT US BAKERIES:

##### English Ingredient Statement for US

**Ingredients:** Sugar, Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Margarine (palm oil, water, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), White chocolate chips (sugar, whole milk powder, cocoa butter, soy lecithin, artificial flavor), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavor, milk), Eggs, Cocoa (processed with alkali), Contains 2% or less of: Butter (cream [milk], salt), 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 Ingredient Statement for US

**Ingédient :** 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, contient 2% ou moins de : sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Pépites de chocolat blanc (sucre, lait entier en poudre, beurre de cacao, lécithine de soja, arôme artificiel), Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel, lait), Oeufs, Cacao (traité à l'alcali), Contient 2% ou moins de : Beurre (crème [lait], sel), 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.

##### English Ingredient Statement for Canada

**Ingredients:** Sugars (sugar, blackstrap molasses and/or fancy molasses), Enriched wheat flour (contains barley), Palm oil spread (palm oil, water, butter [milk], salt, natural flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), White chocolate chips (sugar, whole milk powder, cocoa butter, soy lecithin, artificial flavour), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavour, milk ingredients), Liquid whole eggs, Cocoa (processed with alkali), Water, Artificial flavour, Sodium bicarbonate, Salt.

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

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

##### French Ingredient Statement for Canada

**Ingédients :** Sucres (sucre, mélasse verte et/ou mélasse de fantaisie), Farine de blé enrichie (contient orge), 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]), Pépites de chocolat blanc (sucre, lait entier en poudre, beurre de cacao, lécithine de soja, arôme artificiel), Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel, substances laitières), Oeufs entiers liquides, Cacao (traité à l'alcali), 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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### INGREDIENT STATEMENT

#### FOR COOKIE MADE AT CANADIAN BAKERY

##### English Ingredient Statement for US

**Ingredients:** Sugar, Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Margarine (palm oil, water, salt, monoglycerides, citric acid, beta carotene [color], vitamin A palmitate added, vitamin D3), White chocolate chips (sugar, cocoa butter, whole milk powder, nonfat dry milk, milk fat, soy lecithin, vanilla extract), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, anhydrous dextrose, soy lecithin, vanilla extract), Invert sugar, Eggs, Cocoa (processed with alkali), Contains 2% or less of: Butter (cream [milk], salt), Molasses, Baking soda, Salt, Water, Natural and artificial flavors.

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

Made on shared equipment that also processes: Peanuts, Coconut, Macadamia nuts, Pecans, Walnuts.

##### French Ingredient Statement for US

**Ingédients :** 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, sel, monoglycérides, acide citrique, bêta-carotène [colorant], palmitate de vitamin A ajouté, vitamine D3), Pépites de chocolat blanc (sucre, beurre de cacao, lait entier en poudre, lait en poudre sans gras, matière grasse du lait, lécithine de soja, extrait de vanille), Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, dextrose anhydre, lécithine de soja, extrait de vanille), Sucre inverti, Oeufs, Cacao (traité à l'alcali), Contient 2% ou moins de : Beurre (crème [lait], sel), Mélasse, Bicarbonate de sodium, Sel, Eau, Arômes naturels et artificiels.

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

Ce produit est fabriqué sur l'équipement partagé qui utilise : Arachides, Noix de coco, Noix de macadamia, Pacanes, Noix.

##### English Ingredient Statement for Canada

**Ingredients:** Sugars (sugar, invert sugar, fancy molasses), Enriched wheat flour (contains barley), Palm oil margarine, White chocolate chips (sugar, cocoa butter, whole milk powder, skim milk powder, butter oil [milk], soy lecithin, vanilla extract), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, anhydrous dextrose, soy lecithin, vanilla extract), Liquid whole eggs, Cocoa powder, Butter (milk), Artificial flavour, Sodium bicarbonate, Salt.

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

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

##### French Ingredient Statement for Canada

**Ingédients :** Sucres (sucre, sucre inverti, mélasse de fantaisie), Farine de blé enrichie (contient orge), Margarine d'huile de palme, Pépites de chocolat blanc (sucre, beurre de cacao, lait entier en poudre, lait écrémé en poudre, huile de beurre [lait], lécithine de soja, extrait de vanille), Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, dextrose anhydre, lécithine de soja, extrait de vanille), Oeufs entiers liquides, Poudre de cacao, Beurre (lait), Arôme artificiel, Bicarbonate de sodium, Sel.

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

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



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### CN Statement

Not applicable.



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## NUTRITION VALUES

### FOR COOKIE MADE IN USA

#### 100% Unrounded Nutrition

##### UNBAKED

| Nutrients                 | Per Serving | Per 100g | Nutrients                | Per Serving | Per 100g | Nutrients             | Per Serving | Per 100g |
|---------------------------|-------------|----------|--------------------------|-------------|----------|-----------------------|-------------|----------|
| Gram Weight (g)           | 37.7037     | 100.0000 | Cholesterol (mg)         | 10.1213     | 26.8444  | Vitamin A - RAE (mcg) | 84.2094     | 223.3450 |
| Calories (kcal)           | 171.2513    | 454.2026 | Carbohydrates (g)        | 22.6862     | 60.1696  | Vitamin C (mg)        | 0.0164      | 0.0436   |
| Calories from Fat (kcal)  | 72.6529     | 192.6543 | Dietary Fiber (2016) (g) | 0.9368      | 2.4847   | Vitamin D - IU (IU)   | 3.9099      | 10.5822  |
| Calories from Sfat (kcal) | 38.8051     | 102.9212 | Total Sugars (g)         | 15.1751     | 40.2484  | Vitamin D - mcg (mcg) | 0.0989      | 0.2624   |
| Fat (g)                   | 8.1391      | 21.5670  | Added Sugar (g)          | 14.6981     | 38.9832  | Sodium (mg)           | 137.4962    | 364.6754 |
| Saturated Fat (g)         | 4.3117      | 11.4357  | Protein (g)              | 1.9139      | 5.0761   | Potassium (mg)        | 110.6093    | 293.3642 |
| Trans Fatty Acid (g)      | 0.0781      | 0.2071   | Water (g)                | 4.2413      | 11.2491  | Calcium (mg)          | 14.4259     | 38.2911  |
| Poly Fat (g)              | 0.6805      | 1.8049   | Ash (g)                  | 0.6974      | 1.8496   | Iron (mg)             | 1.4617      | 3.8707   |
| Mono Fat (g)              | 2.9278      | 7.7653   | Vitamin A - IU (IU)      | 282.6044    | 749.5397 |                       |             |          |

#### 100% Unrounded Nutrition

##### BAKED\*

| Nutrients                 | Per Serving | Per 100g | Nutrients                | Per Serving | Per 100g | Nutrients             | Per Serving | Per 100g |
|---------------------------|-------------|----------|--------------------------|-------------|----------|-----------------------|-------------|----------|
| Gram Weight (g)           | 35.4245     | 100.0000 | Cholesterol (mg)         | 10.1213     | 28.5715  | Vitamin A - RAE (mcg) | 84.2094     | 237.7149 |
| Calories (kcal)           | 171.2513    | 483.4256 | Carbohydrates (g)        | 22.6862     | 64.0409  | Vitamin C (mg)        | 0.0164      | 0.0464   |
| Calories from Fat (kcal)  | 72.6529     | 205.0621 | Dietary Fiber (2016) (g) | 0.9368      | 2.6446   | Vitamin D - IU (IU)   | 3.9099      | 11.2630  |
| Calories from Sfat (kcal) | 38.8051     | 109.5430 | Total Sugars (g)         | 15.1751     | 42.8379  | Vitamin D - mcg (mcg) | 0.0989      | 0.2793   |
| Fat (g)                   | 8.1391      | 22.9759  | Added Sugar (g)          | 14.6981     | 41.4913  | Sodium (mg)           | 137.4962    | 385.1363 |
| Saturated Fat (g)         | 4.3117      | 12.1714  | Protein (g)              | 1.9139      | 5.4027   | Potassium (mg)        | 110.6093    | 312.2391 |
| Trans Fatty Acid (g)      | 0.0781      | 0.2204   | Water (g)                | 1.8621      | 5.5380   | Calcium (mg)          | 14.4259     | 40.7228  |
| Poly Fat (g)              | 0.6805      | 1.9210   | Ash (g)                  | 0.6974      | 1.9086   | Iron (mg)             | 1.4617      | 4.1281   |
| Mono Fat (g)              | 2.9278      | 8.2649   | Vitamin A - IU (IU)      | 282.6044    | 797.7645 |                       |             |          |

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

### FOR COOKIE MADE IN CANADA

#### 100% Unrounded Nutrition

##### UNBAKED

| Nutrients                 | Per Serving | Per 100g | Nutrients                | Per Serving | Per 100g | Nutrients             | Per Serving | Per 100g |
|---------------------------|-------------|----------|--------------------------|-------------|----------|-----------------------|-------------|----------|
| Gram Weight (g)           | 38.0002     | 100.0000 | Cholesterol (mg)         | 8.5467      | 22.4812  | Vitamin A - RAE (mcg) | 7.4715      | 19.8919  |
| Calories (kcal)           | 161.4664    | 424.9100 | Carbohydrates (g)        | 22.5848     | 59.4334  | Vitamin C (mg)        | 0.0177      | 0.0466   |
| Calories from Fat (kcal)  | 74.1275     | 195.0716 | Dietary Fiber (2016) (g) | 0.5789      | 2.5761   | Vitamin D - IU (IU)   | 48.1077     | 126.5986 |
| Calories from Sfat (kcal) | 37.7226     | 99.2696  | Total Sugars (g)         | 14.8401     | 39.0528  | Vitamin D - mcg (mcg) | 1.2298      | 3.2364   |
| Fat (g)                   | 8.2442      | 21.6952  | Added Sugar (g)          | 14.7651     | 38.8553  | Sodium (mg)           | 147.7456    | 388.8328 |
| Saturated Fat (g)         | 4.1914      | 11.0300  | Protein (g)              | 1.7416      | 4.5830   | Potassium (mg)        | 110.3606    | 290.4424 |
| Trans Fatty Acid (g)      | 0.0685      | 0.1801   | Water (g)                | 4.6997      | 12.3675  | Calcium (mg)          | 12.1693     | 32.0242  |
| Poly Fat (g)              | 0.6465      | 1.7013   | Ash (g)                  | 0.5177      | 1.3625   | Iron (mg)             | 1.3771      | 3.6240   |
| Mono Fat (g)              | 2.8507      | 7.5017   | Vitamin A - IU (IU)      | 1.3435      | 3.5356   |                       |             |          |

#### 100% Unrounded Nutrition

##### BAKED\*

| Nutrients                 | Per Serving | Per 100g | Nutrients                | Per Serving | Per 100g | Nutrients             | Per Serving | Per 100g |
|---------------------------|-------------|----------|--------------------------|-------------|----------|-----------------------|-------------|----------|
| Gram Weight (g)           | 35.4369     | 100.0000 | Cholesterol (mg)         | 8.5467      | 24.1188  | Vitamin A - RAE (mcg) | 7.4715      | 21.0840  |
| Calories (kcal)           | 161.4664    | 455.6446 | Carbohydrates (g)        | 22.5848     | 63.7324  | Vitamin C (mg)        | 0.0177      | 0.0500   |
| Calories from Fat (kcal)  | 74.1275     | 209.1815 | Dietary Fiber (2016) (g) | 0.5789      | 2.7624   | Vitamin D - IU (IU)   | 48.1077     | 135.7557 |
| Calories from Sfat (kcal) | 37.7226     | 106.4499 | Total Sugars (g)         | 14.8401     | 41.8776  | Vitamin D - mcg (mcg) | 1.2298      | 3.4705   |
| Fat (g)                   | 8.2442      | 23.2648  | Added Sugar (g)          | 14.7651     | 41.6958  | Sodium (mg)           | 147.7456    | 416.9256 |
| Saturated Fat (g)         | 4.1914      | 11.8278  | Protein (g)              | 1.7416      | 4.9145   | Potassium (mg)        | 110.3606    | 311.4507 |
| Trans Fatty Acid (g)      | 0.0685      | 0.1932   | Water (g)                | 2.7364      | 6.0288   | Calcium (mg)          | 12.1693     | 34.3406  |
| Poly Fat (g)              | 0.6465      | 1.8244   | Ash (g)                  | 0.5177      | 1.4026   | Iron (mg)             | 1.3771      | 3.8961   |
| Mono Fat (g)              | 2.8507      | 8.0443   | Vitamin A - IU (IU)      | 1.3435      | 3.7913   |                       |             |          |

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

### FOR COOKIE MADE IN USA

#### Retail Panel (per serving) for USA

##### UNBAKED

###### Nutrition Facts

240 servings per container

Serving size 1 cookie dough piece (38g)

Amount per serving

**Calories 170**

Calories from Saturated Fat 40

Total Fat 8g

Saturated Fat 4.5g

Trans Fat 0g

Cholesterol 10mg

Sodium 150mg

Total Carbohydrate 23g

Dietary Fiber 1g

Total Sugars 15g

Includes 13g Added Sugars

Protein 2g

Vitamin D 0.1mg

Calcium 10mg

Iron 1.4mg

Potassium 110mg

\*Percent Daily Values are based on a 

##### BAKED\*

###### Nutrition Facts

240 servings per container

Serving size 1 cookie (35g)

Amount per serving

**Calories 170**

Calories from Saturated Fat 50

Total Fat 8g

Saturated Fat 4.5g

Trans Fat 0g

Cholesterol 10mg

Sodium 150mg

Total Carbohydrate 23g

Dietary Fiber 1g

Total Sugars 15g

Includes 15g Added Sugars

Protein 2g

Vitamin D 0.1mg

Calcium 10mg

Iron 1.4mg

Potassium 110mg

\*Percent Daily Values are based on a 

#### Retail Panel (per serving) for CANADA

##### UNBAKED

###### Nutrition Facts

240 servings per container

Serving size 1 cookie dough piece (38 g)

Amount per serving

**Calories 170**

Calories from Saturated Fat 40

Total Fat 8 g

Saturated Fat 4.5 g

Trans / trans 0.1 g

Carbohydrate / Glucides 23 g

Fibre / Fibres 1 g

Sugars / Sucres 15 g

Protein / Protéines 2 g

Cholesterol / Cholestérol 10 mg

Sodium 150 mg

Potassium 100 mg

Calcium 10 mg

Iron / Fer 1.6 mg

\*% or moins à titre, 15% ou moins à la fois

\*% ou moins à titre, 15% ou moins à la fois

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

##### BAKED\*

###### Nutrition Facts

240 servings per container

Serving size 1 cookie (35 g)

Amount per serving

**Calories 170**

Calories from Saturated Fat 40

Total Fat 8 g

Saturated Fat 4.5 g

Trans / trans 0.1 g

Carbohydrate / Glucides 23 g

Fibre / Fibres 1 g

Sugars / Sucres 15 g

Protein / Protéines 2 g

Cholesterol / Cholestérol 10 mg

Sodium 150 mg

Potassium 100 mg

Calcium 10 mg

Iron / Fer 1.6 mg

\*% or moins à titre, 15% ou moins à la fois

\*% ou moins à titre, 15% ou moins à la fois

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

### FOR COOKIE MADE IN CANADA

#### Retail Panel (per serving) for USA

##### UNBAKED

###### Nutrition Facts

240 servings per container

Serving size 1 cookie dough piece (38g)

Amount per serving

**Calories 160**

Calories from Saturated Fat 40

Total Fat 8g

Saturated Fat 4g

Trans Fat 0g

Cholesterol 10mg

Sodium 150mg

Total Carbohydrate 23g

Dietary Fiber 1g

Total Sugars 15g

Includes 13g Added Sugars

Protein 2g

Vitamin D 0.1mg

Calcium 10mg

Iron 1.4mg

Potassium 110mg

\*Percent Daily Values are based on a 

##### BAKED\*

###### Nutrition Facts

240 servings per container

Serving size 1 cookie (35g)

Amount per serving

**Calories 160**

Calories from Saturated Fat 40

Total Fat 8g

Saturated Fat 4g

Trans Fat 0g

Cholesterol 10mg

Sodium 150mg

Total Carbohydrate 23g

Dietary Fiber 1g

Total Sugars 15g

Includes 15g Added Sugars

Protein 2g

Vitamin D 0.1mg

Calcium 10mg

Iron 1.4mg

Potassium 110mg

\*Percent Daily Values are based on a 

#### Retail Panel (per serving) for CANADA

##### UNBAKED

###### Nutrition Facts

240 servings per container

Serving size 1 cookie dough piece (38 g)

Amount per serving

**Calories 160**

Calories from Saturated Fat 40

Total Fat 8 g

Saturated Fat 4 g

Trans / trans 0.1 g

Carbohydrate / Glucides 23 g

Fibre / Fibres 1 g

Sugars / Sucres 15 g

Protein / Protéines 2 g

Cholesterol / Cholestérol 10 mg

Sodium 150 mg

Potassium 100 mg

Calcium 10 mg

Iron / Fer 1.6 mg

\*% or moins à titre, 15% ou moins à la fois

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

##### BAKED\*

###### Nutrition Facts

240 servings per container

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Sodium 150 mg

Potassium 100 mg

Calcium 10 mg

Iron / Fer 1.6 mg

\*% or moins à titre, 15% ou moins à la fois



## FINISHED FOOD SPECIFICATION SHEET

|                                    |                                            |                           |                |
|------------------------------------|--------------------------------------------|---------------------------|----------------|
| <b>Document:</b>                   | 21.03.08                                   | <b>Item Number:</b>       | 58801          |
| <b>Effective Date:</b> 2023-02-27  | <b>Program:</b> 21.0 Specification Program | <b>Market:</b>            | USA and Canada |
| <b>Supersedes Date:</b> 2022-01-11 | <b>Location:</b> Corporate                 | <b>Country of Origin:</b> | USA and Canada |
| <b>Date Validated:</b> 2023-02-27  | Controlled Copy                            |                           |                |

### CLAIMS

|                |                                                                                                                                                                                                                              |
|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Kosher:</b> | OU-Dairy                                                                                                                                                                                                                     |
| <b>Other:</b>  | Bioengineered disclosure not required.                                                                                                                                                                                       |
|                | Do not eat raw cookie dough.<br>Ne pas consommer la pâte à biscuits crue.                                                                                                                                                    |
| <b>Other:</b>  | This food item is not a ready to eat product and has not been processed to control microbial pathogens.<br>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:** Cayce, Newark, Chaska: Not applied; Ancaster: BEST BEFORE/MEILLEUR AVANT YYYY-MM-DD hh:mm

Cayce: YYSDDD (YY=year, S=shift, DDD=julian date);

**Lot Code Format (explained):** Newark: YNWDDD (Y=year, NW=Newark, DDD=julian date);

Chaska: YCHDDD hh:mm (Y=year, CH=Chaska, DDD=julian date, hh:mm = time in military format);

Ancaster: Product traceability determined by BBD and time of packaging.

**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

Place cookies in a 5x7 pattern on parchment paper on an 18"x26" (46x66 cm) baking pan. Bake as outlined below. Cool for 20-30 mins. Properly baked cookies are golden brown in color, firm, but with a soft, moist interior. Recommended ovens, baking temps. and times:

- Otis oven at 280°F/138°C: 16-19 mins
- Commercial convection oven at 300°F/149°C: 11-14 mins
- Commercial rack oven at 300°F/149°C: 12-14 mins
- Residential oven at 325°F/163°C: 16-19 mins

Placer les biscuits en motif 5x7 sur du papier parchemin sur une plaque de cuisson standard de 18"x26" (46x66 cm). Cuire comme indiqué ci-dessous. Refroidir pendant 20-30 mins. Biscuits bien cuits sont de couleur brun doré, fermes, mais avec un intérieur moelleux.

Fours, temps et durées de cuisson recommandés :

- Four Otis à 280°F/138°C: 16-19 mins
- Four à convection commercial à 300°F/149°C: 11-14 mins
- Four à chariot commercial à 300°F/149°C : 12-14 mins
- Four résidentiel à 325°F/163°C : 16-19 mins



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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 pilable 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.



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### ADDITIONAL DETAILS

#### FOR COOKIE MADE AT US BAKERIES:

Distributed by / Distribué par:

Aspire Bakeries

Los Angeles, CA 90045 USA

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

www.otisspunkmeyer.com

On Canada side of the case label:

Product of USA / Produit des É-U.A

#### FOR COOKIE MADE AT CANADIAN BAKERY:

Distributed by / Distribué par:

Aspire Bakeries

Brantford, ON N3S 7X6, Canada

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

www.otisspunkmeyer.com

On US side of the case label:

Product of Canada / Produit du Canada

On Canada side of the case label:

Made in Canada from domestic and imported ingredients.

Fabriqué au Canada à partir d'ingrédients canadiens et importés.

#### REVIEWS AND APPROVALS:

Julia Kot, Sr. Food Technologist, 02/17/2023