

FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58803
Effective Date:	2021-03-05	Program:	21.0 Specification Program
Supersedes Date:	2021-01-12	Market:	USA and Canada
Date Validated:	2021-03-05	Location:	Corporate
		Country of Origin:	USA
	Controlled Copy		

Food Name:	Oatmeal Raisin Frozen Cookie Dough / Pâte à biscuits congelée à l'avoine et aux raisins secs		
Finished Foods:	Oatmeal Raisin Cookie / Biscuit à l'avoine et aux raisins secs		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Unbaked cookie dough, as distributed



Baked cookie

Food Item Description

Individually quick frozen pre-portioned cookie dough pucks made with rolled oats, raisins and coconut. Each puck weighs about 1.33 oz (38g) and bakes up into one 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:

1.33 oz	38 g
---------	------

Raw Piece Weight	Prepared Piece Weight
1.33 oz	1.26 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	1.26	N/A

Raw Piece Weight	Prepared Piece Weight
38 g	36 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	8.26
Weight (g)	N/A	36	N/A



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58803
Effective Date: 2021-03-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-12	Location: Corporate	Country of Origin:	USA
Date Validated: 2021-03-05	Controlled Copy		

PACKAGING

FDA Product Code: N/A	Facility ID: 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 placed into a master shipping case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	240	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:	10013087588030
	Bag per Case :	1	Pieces per Case :	240
	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 9.64 kg	Case Net Wt. :	20 lbs 9.07 kg
	Net Wt. statement:	240 x 1.33 oz (38 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:	58803
Program:	21.0 Specification Program	Market:	USA and Canada
Location:	Corporate	Country of Origin:	USA
Controlled Copy			

ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Oats, Wheat
Milk :	Contains
Soy :	Contains
Tree Nuts :	Contains
Allergens Tree Nuts Explained :	Coconut
Wheat :	Contains
Wheat Gluten (Canada) :	Contains



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58803
Effective Date: 2021-03-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-12	Location: Corporate	Country of Origin:	USA
Date Validated: 2021-03-05	Controlled Copy		

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, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Rolled oats, Raisins (raisins, sunflower oil), Coconut, Eggs, Invert sugar, Contains 2% or less of: Water, Molasses, Butter (cream [milk], salt), Baking soda, Salt, Milk protein concentrate, Lactose (milk), Soy lecithin, Artificial flavor, Nonfat milk.

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

Made in a facility that also processes: Peanuts, Almonds, Macadamia nuts, Pecans, Walnuts.

French Translation of US Ingredient Statement:

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, contient 2% ou moins de : sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Flocons d'avoine, Raisins secs (raisins secs, huile de tournesol), Noix de coco, Oeufs, Sucre inverti, Contient 2% ou moins de : Eau, Mélasses, Beurre (crème [lait], sel), Bicarbonate de soude, Sel, Concentré de protéines laitères, Lactose (lait), Lécithine de soja, Arôme artificiel, Lait écrémé en poudre.

Contient : Noix de coco, Oeufs, Lait, Soja, Blé.

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



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58803
Effective Date:	2021-03-05	Program:	21.0 Specification Program
Supersedes Date:	2021-01-12	Market:	USA and Canada
Date Validated:	2021-03-05	Location:	Corporate
		Country of Origin:	USA
	Controlled Copy		

INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English):

Ingredients: Sugars (sugar, invert sugar, fancy molasses), Enriched wheat flour (contains barley), Palm oil spread (palm oil, water, butter [milk], salt, flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Rolled oats, Raisins (raisins, sunflower oil), Coconut, Liquid whole eggs, Water, Sodium bicarbonate, Salt, Milk protein concentrate, Lactose (milk), Soy lecithin, Artificial flavour, Skim milk powder.

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

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

Ingredient Statement for CANADIAN Labeling (French):

Ingrédients : Sucres (sucre, sucre inverti, mélasse de fantaisie), Farine de blé enrichie (contient orge), Tartinade d'huile de palme (huile de palme, eau, beurre [lait], sel, arôme [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Flocons d'avoine, Raisins secs (raisins secs, huile de tournesol), Noix de coco, Oeufs entiers liquides, Eau, Bicarbonate de sodium, Sel, Concentré de protéines laitères, Lactose (lait), Lécithine de soja, Arôme artificiel, Lait écrémé en poudre.

Contient : Orge, Avoine, Noix de coco, Oeufs, Lait, Soya, Blé.

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



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58803
Program:	21.0 Specification Program	Market:	USA and Canada
Location:	Corporate	Country of Origin:	USA
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:	58803
Effective Date:	2021-03-05	Program:	21.0 Specification Program
Supersedes Date:	2021-01-12	Market:	USA and Canada
Date Validated:	2021-03-05	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

NUTRITION VALUES

100g unrounded nutritional:

Unbaked

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	37.7048	100.0000	Added Sugar (g)	9.6417	25.5715
Calories (kcal)	156.2252	414.3373	Protein (g)	1.9179	5.0867
Calories from Fat (kcal)	58.3703	154.8086	Water (g)	5.7139	15.1544
Calories from SatFat (kcal)	33.4938	88.8315	Ash (g)	0.6624	1.7569
Fat (g)	6.5387	17.3419	Vitamin A - IU (IU)	223.7448	593.4113
Saturated Fat (g)	3.7215	9.8702	Vitamin A - RAE (mcg)	65.9154	174.8195
Trans Fatty Acid (g)	0.0554	0.1470	Vitamin C (mg)	0.1307	0.3465
Poly Fat (g)	0.6355	1.6855	Vitamin D - IU (IU)	1.9438	5.1553
Mono Fat (g)	1.9392	5.1431	Vitamin D - mcg (mcg)	0.0485	0.1287
Cholesterol (mg)	8.1182	21.5309	Sodium (mg)	131.1538	347.8435
Carbohydrates (g)	22.8533	60.6110	Potassium (mg)	77.2683	204.9293
Dietary Fiber (2016) (g)	1.1560	3.0659	Calcium (mg)	9.9586	26.4119
Total Sugars (g)	12.3455	32.7424	Iron (mg)	0.9077	2.4074

Baked*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	35.7246	100.0000	Added Sugar (g)	9.6417	26.9889
Calories (kcal)	156.2252	437.3044	Protein (g)	1.9179	5.3687
Calories from Fat (kcal)	58.3703	163.3898	Water (g)	3.7337	10.4513
Calories from SatFat (kcal)	33.4938	93.7556	Ash (g)	0.6624	1.8543
Fat (g)	6.5387	18.3032	Vitamin A - IU (IU)	223.7448	626.3047
Saturated Fat (g)	3.7215	10.4173	Vitamin A - RAE (mcg)	65.9154	184.5100
Trans Fatty Acid (g)	0.0554	0.1551	Vitamin C (mg)	0.1307	0.3657
Poly Fat (g)	0.6355	1.7790	Vitamin D - IU (IU)	1.9438	5.4411
Mono Fat (g)	1.9392	5.4282	Vitamin D - mcg (mcg)	0.0485	0.1358
Cholesterol (mg)	8.1182	22.7244	Sodium (mg)	131.1538	367.1249
Carbohydrates (g)	22.8533	63.9707	Potassium (mg)	77.2683	216.2887
Dietary Fiber (2016) (g)	1.1560	3.2359	Calcium (mg)	9.9586	27.8760
Total Sugars (g)	12.3455	34.5574	Iron (mg)	0.9077	2.5408

* 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 cookie dough piece (38g)
Amount per serving
Calories 160
% Daily Value*
Total Fat 7g 9%
Saturated Fat 3.5g 18%
Trans Fat 0g
Cholesterol 10mg 3%
Sodium 130mg 6%
Total Carbohydrate 23g 8%
Dietary Fiber 1g 4%
Total Sugars 12g
Includes 10g Added Sugars 20%
Protein 2g
Vitamin D 0mcg 0%
Calcium 10mg 0%
Iron 0.9mg 6%
Potassium 80mg 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 cookie (36g)
Amount per serving
Calories 160
% Daily Value*
Total Fat 7g 9%
Saturated Fat 3.5g 18%
Trans Fat 0g
Cholesterol 10mg 3%
Sodium 130mg 6%
Total Carbohydrate 23g 8%
Dietary Fiber 1g 4%
Total Sugars 12g
Includes 10g Added Sugars 20%
Protein 2g
Vitamin D 0mcg 0%
Calcium 10mg 0%
Iron 0.9mg 6%
Potassium 80mg 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 (38 g) par 1 morceau de pâte à biscuit (38 g)
Amount per serving
Calories 160
% Daily Value*
Fat / Lipides 7 g 9 %
Saturated / saturés 3.5 g 18 %
+ Trans / trans 0.1 g
Carbohydrate / Glucides 23 g
Fibre / Fibres 1 g 4 %
Sugars / Sucres 12 g 12 %
Protein / Protéines 2 g
Cholesterol / Cholestérol 10 mg
Sodium 130 mg 6 %
Potassium 75 mg 2 %
Calcium 10 mg 1 %
Iron / Fer 1 mg 6 %
*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 (36 g) par 1 biscuit (36 g)
Amount per serving
Calories 160
% Daily Value*
Fat / Lipides 7 g 9 %
Saturated / saturés 3.5 g 18 %
+ Trans / trans 0.1 g
Carbohydrate / Glucides 23 g
Fibre / Fibres 1 g 4 %
Sugars / Sucres 12 g 12 %
Protein / Protéines 2 g
Cholesterol / Cholestérol 10 mg
Sodium 130 mg 6 %
Potassium 75 mg 2 %
Calcium 10 mg 1 %
Iron / Fer 1 mg 6 %
*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:	58803
Effective Date:	2021-03-05	Program:	21.0 Specification Program
Supersedes Date:	2021-01-12	Market:	USA and Canada
Date Validated:	2021-03-05	Location:	Corporate
		Country of Origin:	USA
			Controlled Copy

CLAIMS

Kosher:	OU Dairy
Sold to Schools:	Does not meet Smart Snack criteria Do not eat raw cookie dough. This food item is not a ready to eat product and has not been processed to control microbial pathogens.
Other:	Ne pas consommer la pâte à biscuits crue. Cet aliment n'est pas un produit prêt à consommer et n'a pas été traité pour contrôler les pathogènes. Contains a bioengineered food ingredient



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58803
Effective Date:	2021-03-05	Program:	21.0 Specification Program
Supersedes Date:	2021-01-12	Market:	USA and Canada
Date Validated:	2021-03-05	Location:	Corporate
		Country of Origin:	USA
			Controlled Copy

STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not applied

Cayce: YSDDD (Where Y=last digit of production year, S=shift, DDD=julian date);

Lot Code Format (explained): Chaska: YCHDDDSBB (Where Y= Last digit of production year, CH= Chaska, DDD= Julian Date, S=Shift, BB= Batch); Newark: YNWDDD (Where Y = 1 digit year, NW = Bakery, 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:	58803
Program:	21.0 Specification Program	Market:	USA and Canada
Location:	Corporate	Country of Origin:	USA
Controlled Copy			

PREPARATION and / or BAKING INSTRUCTIONS

Refer to bake chart.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58803
Effective Date:	2021-03-05	Program:	21.0 Specification Program
Supersedes Date:	2021-01-12	Market:	USA and Canada
Date Validated:	2021-03-05	Location:	Corporate
		Country of Origin:	USA
		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

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

REVIEWS AND APPROVALS

Bonnie Lai, Regulatory, Mar 5, 2021

Julia Kot, R&D, Mar 5, 2021

UPDATE:

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