

FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58805
Effective Date:	2022-08-08	Program:	21.0 Specification Program
Supersedes Date:	2022-05-20	Market:	USA and Canada
Date Validated:	2022-08-08	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

Food Name:	Peanut Butter Frozen Cookie Dough / Pâte à biscuits congelée au beurre d'arachide		
Finished Foods:	Peanut Butter Cookie / Biscuit au beurre d'arachide		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Unbaked Cookie Dough, As Distributed



Baked

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck weighs about 1.33 oz (38 g), and bakes up into a peanut butter 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
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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)	1.2	1.26	1.45

Raw Piece Weight	Prepared Piece Weight
38 g	35.72 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)	7.2	7.7	8.2
Weight (g)	34	36	41



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PACKAGING

FDA Product Code:N/A

Facility ID:1101, 1107, 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 :	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. :	20 lbs 9.07 kg
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087588054
	Bag per Case :	N/A	Pieces per Case :	N/A
	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:	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		



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ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Peanuts:	Contains
Soy :	Contains
Wheat :	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, Peanut butter (dry roasted peanuts, sugar, hydrogenated vegetable oil [rapeseed, cottonseed, and soybean oils], salt), Margarine (palm oil, water, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Molasses, Eggs, Invert sugar, Contains 2% or less of: Butter (cream [milk], salt), Water, Baking soda, Salt, Soy lecithin, Natural and artificial flavor.

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

Made in a facility that also processes: 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, Beurre d'arachide (arachides grillées à sec, sucre, huile végétale hydrogénée [huiles de colza, de coton, et de soja], sel), 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]), Mélasse, Oeufs, Sucre inversé, Contient 2% ou moins de : Beurre (crème [lait], sel), Eau, Bicarbonate de soude, Sel, Lécithine de soja, Arôme naturel et artificiel.

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

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

Prepared By:

Bonnie Lai, Regulatory Analyst



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INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling – English

Ingredients: Sugars (sugar, fancy molasses, invert sugar), Enriched wheat flour (contains barley), Peanut butter (dry roasted peanuts, icing sugar, hydrogenated vegetable oil [rapeseed, cottonseed, and soybean], salt), Palm oil spread (palm oil, water, butter [milk], salt, flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Liquid whole eggs, Water, Sodium bicarbonate, Salt, Artificial flavour, Soy lecithin.

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

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

Ingredient Statement for CANADIAN Labeling –French

Ingrédients : Sucres (sucre, mélasse de fantaisie, sucre inverti), Farine de blé enrichie (contient orge), Beurre d'arachide (arachides grillées à sec, sucre à glace, huile végétale hydrogénée [huiles de colza, de coton, et de soja], sel), Tartinade d'huile de palme (huile de palme, eau, beurre [lait], sel, arôme [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Oeufs entiers liquides, Eau, Bicarbonate de sodium, Sel, Arôme artificiel, Lécithine de soja.

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

Peut contenir : 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

100g unrounded nutritional:

Unbaked

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	2.88	7.64
Gram Weight (g)	37.70	100.00	Water (g)	4.74	12.58
Calories (kcal)	171.76	455.55	Ash (g)	0.79	2.09
Calories from Fat (kcal)	81.41	215.90	Vitamins		
Calories from SatFat (kcal)	31.18	82.69	Vitamin A - IU (IU)	263.05	697.67
Fat (g)	9.11	24.16	Vitamin A - RAE (mcg)	78.53	208.27
Saturated Fat (g)	3.46	9.19	Vitamin C (mg)	0.00	0.00
Trans Fatty Acid (g)	0.07	0.18	Vitamin D - IU (IU)	1.86	4.93
Poly Fat (g)	1.25	3.32	Vitamin D - mcg (mcg)	0.05	0.12
Mono Fat (g)	3.87	10.28	Minerals		
Cholesterol (mg)	8.84	23.44	Sodium (mg)	165.24	438.24
Carbohydrates (g)	20.21	53.61	Potassium (mg)	77.08	204.43
Dietary Fiber (US 2016) (g)	0.76	2.01	Calcium (mg)	11.70	31.02
Total Sugars (g)	11.81	31.32	Iron (mg)	0.93	2.46
Added Sugar (g)	11.42	30.28			

Baked*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	2.88	8.07
Gram Weight (g)	35.70	100.00	Water (g)	2.74	7.68
Calories (kcal)	171.76	481.08	Ash (g)	0.79	2.21
Calories from Fat (kcal)	81.41	228.00	Vitamins		
Calories from SatFat (kcal)	31.18	87.33	Vitamin A - IU (IU)	263.05	736.76
Fat (g)	9.11	25.51	Vitamin A - RAE (mcg)	78.53	219.94
Saturated Fat (g)	3.46	9.70	Vitamin C (mg)	0.00	0.00
Trans Fatty Acid (g)	0.07	0.19	Vitamin D - IU (IU)	1.86	5.20
Poly Fat (g)	1.25	3.51	Vitamin D - mcg (mcg)	0.05	0.13
Mono Fat (g)	3.87	10.85	Minerals		
Cholesterol (mg)	8.84	24.75	Sodium (mg)	165.24	462.79
Carbohydrates (g)	20.21	56.61	Potassium (mg)	77.08	215.88
Dietary Fiber (US 2016) (g)	0.76	2.12	Calcium (mg)	11.70	32.76
Total Sugars (g)	11.81	33.07	Iron (mg)	0.93	2.59
Added Sugar (g)	11.42	31.98			

* 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
240 servings per container
Serving size 1 cookie dough piece (38g)
Amount per serving
Calories 170
Calories from Saturated Fat 30
% Daily Value*
Total Fat 9g 12%
Saturated Fat 3.5g 18%
Trans Fat 0g
Polyunsaturated Fat 1.5g
Monounsaturated Fat 4g
Cholesterol 10mg 3%
Sodium 170mg 7%
Total Carbohydrate 20g 7%
Dietary Fiber 1g 4%
Total Sugars 12g
Includes 11g Added Sugars 22%
Protein 3g
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
240 servings per container
Serving size 1 cookie (36g)
Amount per serving
Calories 170
Calories from Saturated Fat 30
% Daily Value*
Total Fat 9g 12%
Saturated Fat 3.5g 18%
Trans Fat 0g
Polyunsaturated Fat 1.5g
Monounsaturated Fat 4g
Cholesterol 10mg 3%
Sodium 170mg 7%
Total Carbohydrate 20g 7%
Dietary Fiber 1g 4%
Total Sugars 12g
Includes 11g Added Sugars 22%
Protein 3g
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)
pour 1 morceau de pâte à biscuits (38 g)
Calories 170
% Daily Value*
Fat / Lipides 9 g 12 %
Saturated / saturés 3.5 g 18 %
+ Trans / trans 0.1 g
Carbohydrate / Glucides 20 g
Fibre / Fibres 1 g 4 %
Sugars / Sucres 12 g 12 %
Protein / Protéines 3 g
Cholesterol / Cholestérol 10 mg
Sodium 170 mg 7 %
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)
pour 1 biscuit (36 g)
Calories 170
% Daily Value*
Fat / Lipides 9 g 12 %
Saturated / saturés 3.5 g 18 %
+ Trans / trans 0.1 g
Carbohydrate / Glucides 20 g
Fibre / Fibres 1 g 4 %
Sugars / Sucres 12 g 12 %
Protein / Protéines 3 g
Cholesterol / Cholestérol 10 mg
Sodium 170 mg 7 %
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.



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CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

Other: Bioengineered disclosure not required.

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.



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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not applied

Cayce: YSDDD (Y=last digit of current year, S=shift, DDD=julian date) Chaska: YCHDDDBB (where Y= Last

Lot Code Format (explained): digit of production year, CH= Chaska, DDD= Julian Date, 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)



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PREPARATION and / or BAKING INSTRUCTIONS

For baking instructions, refer to bake chart presented on both this FFS 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'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

For CAN side of the label/case: Product of USA/Produit des É.U.A.

REVIEWS AND APPROVALS
Prepared By:  Bonnie Lai, Regulatory Analyst
Julia Kot, R 22