

	FINISHED FOOD SPECIFICATION SHEET			
	Document:	21.03.08	Item Number:	58814
	Effective Date:	2022-03-22	Program:	21.0 Specification Program
	Supersedes Date:	2021-03-24	Market:	USA and Canada
	Date Validated:	2022-03-22	Location:	Corporate
		Country of Origin:	USA	
	Controlled Copy			

Food Name: Triple Chocolate Frozen Cookie Dough / Pâte à biscuits congelée triple chocolat

Finished Foods: Triple Chocolate Cookie / Biscuit triple chocolat

Brand / Customer: Otis Spunkmeyer

Sub Brand: Sweet Discovery

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 cookie with milk, semi-sweet and white chocolate pieces throughout. Distributed frozen, ready to be baked and set out for sale.



Unbaked cookie dough, as distributed



Baked cookie

* 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	1.25 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)	7.2	7.7	8.2
Weight (g)	N/A	35	N/A

Prepared By: Igor Guzar, Regulatory Manager

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PACKAGING

FDA Product Code: 03 M G Y 99

Facility ID: 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.

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:	10013087588146
	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 9.63 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
Milk :	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, Margarine (palm oil, water, soybean oil, salt, mono-and diglycerides, natural flavors [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Milk chocolate chips (sugar, cocoa butter, whole milk powder, unsweetened chocolate, soy lecithin, natural flavor), Semi-sweet chocolate chunks (sugar, unsweetened chocolate, cocoa butter, dextrose, soy lecithin, natural flavor, milk), Eggs, White chocolate chips (sugar, whole milk powder, cocoa butter, soy lecithin, artificial flavor), Contains 2% or less of: Invert sugar, Molasses, Water, Baking soda, Salt, Natural and artificial flavor.

Contains: Eggs, Milk, Soy, Wheat.

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

French Translation of US Ingredient Statement

Ingédients : 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, huile de soja, sel, mono- et diglycérides, arômes naturels [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Pépites de chocolat au lait (sucre, beurre de cacao, lait entier en poudre, chocolat non sucré, lécithine de soja, arôme naturel), Morceaux de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, dextrose, lécithine de soja, arôme naturel, lait), Oeufs, Pépites de chocolat blanc (sucre, lait entier en poudre, beurre de cacao, lécithine de soja, arôme artificiel), Contient 2% ou moins de : Sucre inverti, Mélasse, Eau, Bicarbonate de soude, Sel, Arôme naturel et artificiel.

Contient : Oeufs, Lait, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise : 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, 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]), Milk chocolate chips (sugar, cocoa butter, whole milk powder, unsweetened chocolate, soy lecithin, natural flavour), Semi-sweet chocolate chunks (sugar, unsweetened chocolate, cocoa butter, dextrose, soy lecithin, natural flavour, milk), Liquid whole eggs, White chocolate chips (sugar, whole milk powder, cocoa butter, soy lecithin, artificial flavour), Water, Sodium bicarbonate, Salt, Artificial flavour.

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

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

Ingredient statement for CANADIAN labeling (French)

Ingédients : Farine de blé enrichie (contient orge), Sucres (sucre, sucre inverti, mélasse verte), Tartinade d'huile de palme et soja (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arômes [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Pépites de chocolat au lait (sucre, beurre de cacao, lait entier en poudre, chocolat non sucré, lécithine de soja, arôme naturel), Morceaux de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, dextrose, lécithine de soja, arôme naturel, lait), Oeufs entiers liquides, Pépites de chocolat blanc (sucre, lait entier en poudre, beurre de cacao, lécithine de soja, arôme artificiel), Eau, Bicarbonate de sodium, Sel, Arôme artificiel.

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

Peut contenir : Arachides, 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

Prepared By:Igor Guzar, Regulatory Manager



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NUTRITION VALUES

UNROUNDED NUTRITIONAL VALUES

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Cholesterol (mg)	19.93	Vitamin A - RAE (mcg)	183.86
Calories (kcal)	439.93	Carbohydrates (g)	62.12	Vitamin C (mg)	0.03
Calories from Fat (kcal)	173.16	Dietary Fiber (2016) (g)	1.41	Vitamin D - IU (IU)	9.96
Calories from SatFat (kcal)	81.47	Total Sugars (g)	35.97	Vitamin D - mcg (mcg)	0.25
Fat (g)	19.38	Added Sugar (g)	34.86	Sodium (mg)	293.69
Saturated Fat (g)	9.05	Protein (g)	4.64	Potassium (mg)	116.09
Trans Fatty Acid (g)	0.14	Water (g)	12.51	Calcium (mg)	30.09
Poly Fat (g)	3.01	Ash (g)	1.32	Iron (mg)	2.97
Mono Fat (g)	6.80	Vitamin A - IU (IU)	617.67		

Baked*

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Cholesterol (mg)	21.46	Vitamin A - RAE (mcg)	198.04
Calories (kcal)	473.84	Carbohydrates (g)	66.91	Vitamin C (mg)	0.04
Calories from Fat (kcal)	186.50	Dietary Fiber (2016) (g)	1.52	Vitamin D - IU (IU)	10.72
Calories from SatFat (kcal)	87.75	Total Sugars (g)	38.74	Vitamin D - mcg (mcg)	0.27
Fat (g)	20.87	Added Sugar (g)	37.55	Sodium (mg)	316.33
Saturated Fat (g)	9.75	Protein (g)	5.00	Potassium (mg)	125.03
Trans Fatty Acid (g)	0.15	Water (g)	5.77	Calcium (mg)	32.41
Poly Fat (g)	3.24	Ash (g)	1.42	Iron (mg)	3.20
Mono Fat (g)	7.33	Vitamin A - IU (IU)	665.29		

NUTRITION FACTS PANEL for USA

Unbaked

Nutrition Facts	
240 servings per container	
Serving size	1 cookie dough piece (38g)
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 110mg	5%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 13g Added Sugars	26%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 1.1mg	6%
Potassium 40mg	0%
*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 (35g)
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 110mg	5%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 13g Added Sugars	26%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 1.1mg	6%
Potassium 40mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.	

NUTRITION FACTS TABLE 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*
% valeur quotidienne*	
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 14 g	14 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 110 mg	5 %
Potassium 40 mg	1 %
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 (35 g) pour 1 biscuit (35 g)	
Calories 170	% Daily Value*
% valeur quotidienne*	
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 14 g	14 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 110 mg	5 %
Potassium 40 mg	1 %
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 provided as a courtesy.

Results may vary depending on oven and conditions.

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CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

**No High Fructose Corn
Syrup**

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

Other: Contains a bioengineered food ingredient.

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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not Applied by Aspire Bakeries

Lot Code Format (explained): Chaska: YSSDDD - Where Y= last digit of production year, SS= 2 character shift, DDD= Julian date of production Newark: YNWDDD - Where Y = last digit of production year, NW = Bakery, DDD = Julian date of production

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

TEMPERATURE / TEMPÉRATURE COOKIE SIZE / TAILLE DU BISCUIT	Otis Oven* / Four Otis*	Commercial Convection / Four commercial à convection	Commercial Rack Oven / Four commercial à pastier	Residential Gas or Electric Oven / Four résidentiel au gaz / électrique
	280°F/138°C	300°F/149°C	300°F/149°C	325°F/163°C
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 pillable 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:

Julia Kot, R&D, 3/18/2022

Prepared By: Igor Guzar, Regulatory Manager