



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58817
Effective Date: 2023-04-10	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2019-04-12	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-04-10	Controlled Copy		

Food Name:

Red, White and Blue Frozen Cookie Dough with White Chips, Cranberries and Blueberries - Naturally & Artificially Flavored / Pâte à biscuits congelée rouge, blanc et bleu avec pépites blanc, canneberges et bleuets – aromatisé naturellement et artificiellement

Finished Foods:

Red White and Blue Cookie with White Chips, Cranberries, Blueberries - Naturally & Artificially Flavored / Biscuit rouge, blanc et bleu avec pépites blanc, canneberges et bleuets – aromatisé naturellement et artificiellement

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 a mix of white confectionery chips and sweet dried cranberries and blueberries for a taste unlike any other. Distributed frozen, ready to bake and set out for sale.



Unbaked Cookie Dough Piece (as Distributed)



Baked Cookie

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



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PACKAGING

FDA Product Code: N/A

Facility ID: 110U, 1101

USDA Establishment: N/A

Customer Code: N/A

Packaging Format: Dough pieces are packed into a poly bag; bags are packed into a 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
Case	Net Wt. statement:	N/A		
	Package Type:	Case	UPC/GTIN:	10013087588177
	Bag per Case :	1	Pieces per Case :	240
	Case Dimensions:	16.375 " L X 10.375 " W X 7.983 " 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)		
		240 x 38 g (1.33 oz) PIECES/PIÈCES - NET WT/POIDS NET 9.07 kg (20 lb)		
	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
Soy :	Contains
Wheat :	Contains



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INGREDIENT STATEMENT

English Ingredient Statement for US Market

Ingredients: Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Sugar, Margarine (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]), White confectionery chips (sugar, fractionated palm kernel and/or palm oil, nonfat dry milk, soy lecithin, natural flavor), Eggs, Cranberries, Contains 2% or less of: Blueberries, Molasses, Salt, Baking soda, Natural and artificial flavors, Sunflower oil, Citric acid.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes peanuts, tree nuts (almonds, coconut, macadamia nuts, pecans, walnuts).

French Ingredient Statement for US Market

Ingédients : Farine blanchie enrichie (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, contient 2 % ou moins de : sel, mono- et diglycérides, arômes naturels [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Pépites de confiserie blanche (sucre, huile de palmiste et/ou palme fractionnée, lait sans gras en poudre, lécithine de soja, arôme naturel), Oeufs, Canneberges, Contient 2 % ou moins de : Bleuets, Mélasse, Sel, Bicarbonate de soude, Arômes naturels et artificiels, Huile de tournesol, Acide citrique.

Contient : Oeufs, Lait, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise des arachides, amandes, noix de coco, noix de macadamia, pacanes, noix).



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INGREDIENT STATEMENT

English Ingredient Statement for Canadian Market

Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, fancy 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]), White confectionery chips (sugar, modified palm kernel and/or palm oil, skim milk powder, soy lecithin, natural flavour), Cranberries (cranberries, sugar, sunflower oil), Liquid whole eggs, Blueberries (blueberries, sugar, natural flavor, citric acid, sunflower oil), Artificial flavours, Salt, Sodium bicarbonate.

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

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

French Ingredient Statement for Canadian Market

Ingrédients : Farine de blé enrichie (contient orge), Sucres (sucre, mélasse de fantaisie), Tartinade d'huile de palme et de soja (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arômes [contient lait], acide citrique, vitamine A palmitate, bêta-carotène [colorant]), Pépites de confiserie blanc (sucre, huile de palmiste et/ou palme modifiée, lait écrémé en poudre, lécithine de soja, arôme naturel), Canneberges (canneberges, sucre, huile de tournesol), Oeufs entiers liquides, Bleuets (bleuets, sucre, arôme naturel, acide citrique, huile de tournesol), Arômes artificiels, Sel, Bicarbonate de sodium.

Contient : Orge, Oeufs, Lait, Soya, 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.



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NUTRITION VALUES

Unrounded Nutritional Information

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Protein (g)	4.08
Calories (kcal)	431.47	Water (g)	12.71
Calories from Fat (kcal)	155.73	Ash (g)	1.24
Calories from SatFat (kcal)	75.64	Vitamin A - IU (IU)	657.73
Fat (g)	17.45	Vitamin A - RAE (mcg)	196.61
Saturated Fat (g)	8.40	Vitamin C (mg)	0.02
Trans Fatty Acid (g)	0.14	Vitamin D - IU (IU)	4.78
Poly Fat (g)	3.07	Vitamin D - mcg (mcg)	0.12
Mono Fat (g)	5.65	Sodium (mg)	349.54
Cholesterol (mg)	20.27	Potassium (mg)	72.28
Carbohydrates (g)	64.71	Calcium (mg)	21.12
Total Sugars (g)	40.90	Iron (mg)	2.27
Added Sugar (g)	38.78	Total Dietary Fiber (g)	1.08

Baked*

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Protein (g)	4.43
Calories (kcal)	468.43	Water (g)	5.23
Calories from Fat (kcal)	169.07	Ash (g)	1.34
Calories from SatFat (kcal)	82.12	Vitamin A - IU (IU)	714.08
Fat (g)	18.95	Vitamin A - RAE (mcg)	213.45
Saturated Fat (g)	9.12	Vitamin C (mg)	0
Trans Fatty Acid (g)	0.15	Vitamin D - IU (IU)	5.19
Poly Fat (g)	3.34	Vitamin D - mcg (mcg)	0.13
Mono Fat (g)	6.14	Sodium (mg)	379.48
Cholesterol (mg)	22.01	Potassium (mg)	78.47
Carbohydrates (g)	70.25	Calcium (mg)	22.93
Total Sugars (g)	44.41	Iron (mg)	2.46
Added Sugar (g)	42.11	Total Dietary Fiber (g)	1.17

* Baked nutritional statement provided as a courtesy.

Results may vary depending on oven and conditions.

Nutrition Facts Panels - US

Unbaked

Nutrition Facts	
240 servings per container	
Serving size 1 cookie dough piece (38g)	
Amount per serving	
Calories 160	
Calories from Saturated Fat 30	% Daily Value*
Total Fat 7g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Total Carbohydrate 25g	9%
Dietary Fiber 0g	0%
Total Sugars 16g	
Includes 15g Added Sugars	30%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 1mg	6%
Potassium 27mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Baked*

Nutrition Facts	
240 servings per container	
Serving size 1 cookie (35g)	
Amount per serving	
Calories 160	
Calories from Saturated Fat 30	% Daily Value*
Total Fat 7g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Total Carbohydrate 25g	9%
Dietary Fiber 0g	0%
Total Sugars 16g	
Includes 15g Added Sugars	30%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 1mg	6%
Potassium 27mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Baked nutritional statement provided as a courtesy.

Results may vary depending on oven and conditions.

Nutrition Facts Tables - Canada

Unbaked

Nutrition Facts	
Valeur nutritive	
Per 1 cookie dough piece (38 g) pour 1 morceau de pâte à biscuits (38 g)	
Calories 160	% Daily Value*
Fat / Lipides 7 g	9 %
Saturated / saturés 3 g	16 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 25 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 135 mg	6 %
Potassium 30 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.75 mg	4 %

*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 160	% Daily Value*
Fat / Lipides 7 g	9 %
Saturated / saturés 3 g	16 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 25 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 135 mg	6 %
Potassium 30 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.75 mg	4 %

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CLAIMS

Kosher: OU-Dairy

Sold to Schools: Yes

Other: Contains a bioengineered food ingredient

**No High Fructose Corn
Syrup**

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.

Other:
1. Not more than 200 calories per serving.
2. Not more than 200mg sodium per serving.
Nutrition facts panel must be present if a nutrient claim is made. Does not meet smart snack criteria.



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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not applied

Lot Code Format (explained): Cayce: YYSDDD hh:mm (YY=last digit of current year, S=shift, DDD=julian date, hh=hours, mm=minutes), printed on top of case. Newark: YNWDDD (Y=year; NW=Newark, 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

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

TEMPERATURE / TEMPÉRATURE	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
	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.

ADDITIONAL DETAILS

Distributed by / Distribué par:

Aspire Bakeries

Los Angeles, CA 90045 USA

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

www.otisspunkmeyer.com

Canadian side of label

Product of USA / Produit des É-U.A

REVIEWS AND APPROVALS:

Julia Kot, Sr. Food Technologist, 04/10/2023

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