



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58818
Effective Date: 2023-05-08	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2022-06-13	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-05-08	Controlled Copy		

Food Name: Chocolate Flavored Frozen Cookie Dough with Reese's Pieces / Pâte à biscuits congelée aromatisés au chocolat avec Reese's Pieces

Finished Foods: Chocolate Flavored Cookie with Reese's Pieces / Biscuit aromatisés au chocolat avec Reese's Pieces

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 Reese's Pieces candies in a chocolate cookie dough base. Distributed frozen, ready to be baked and set out for sale.



Unbaked cookie dough pucks
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	1.26 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)	7.2	7.7	8.2
Weight (g)	N/A	36	N/A



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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: Frozen dough pieces are packed in a plastic bag that is folded and then the bag is placed in 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
Case	Net Wt. statement:	N/A		
	Package Type:	Case	UPC/GTIN:	10013087588184
	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)		
		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
Peanuts:	Contains
Soy :	Contains
Wheat :	Contains



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INGREDIENT STATEMENT

English Ingredient Statement for US

Ingredients: Sugar, Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Reese's Pieces candy (sugar, partially defatted peanuts, hydrogenated vegetable oil [palm kernel and soybean oil], corn syrup solids, dextrose, contains 2% or less of: corn syrup, palm kernel oil, salt, confectioner's glaze [shellac], modified cornstarch, soy lecithin, artificial colors [yellow 5 lake, yellow 6 lake, red 40 lake, blue 1 lake]), artificial flavors, carnauba wax, milk), 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]), Eggs, Cocoa (processed with alkali), Contains 2% or less of: Molasses, Baking soda, Salt, Natural and artificial flavor.

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

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

French Ingredient Statement for US

Ingrédients : Sucre, Farine enrichie blanchie (farine de blé blanchie, farine d'orge malté, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Bonbons Reese's Pieces (sucre, arachides partiellement dégraissés, huile végétale hydrogénée [huile de palmiste et de soja], solides de sirop de maïs, dextrose, contient 2% ou moins de : sirop de maïs, huile de palmiste, sel, glaçage de confiserie [gomme laque], amidon de maïs modifié, lécithine de soja, colorant artificiel [lac jaune 5, lac jaune 6, lac rouge 40, lac bleu 1], arômes artificiels, cire de carnauba, lait), 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]), Oeufs, Cacao (traité avec alcali), Contient 2% ou moins de : Mélasse, Bicarbonate de soude, Sel, Arôme naturel et artificiel.

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

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



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INGREDIENT STATEMENT

English Ingredient Statement for Canada

Ingredients: Sugars (sugar, blackstrap and/or fancy molasses), Enriched wheat flour (contains barley), Reese's Pieces candy (sugars [sugar, corn syrup solids, dextrose, corn syrup], partially defatted peanuts, hydrogenated vegetable oil [palm kernel and soybean oil], palm kernel oil, salt, confectioner's glaze [shellac], modified cornstarch, soy lecithin, artificial flavour, carnauba wax, milk, sunset yellow FCF lake, tartrazine lake, red allura lake, brilliant blue FCF lake), Palm oil and soybean oil spread (palm oil, water, soybean oil, salt, mono- and diglycerides, natural flavours [contains milk], citric acid, vitamin A palmitate, beta carotene), Liquid whole eggs, Cocoa (processed with alkali), Sodium bicarbonate, Salt, Artificial flavour.

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

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

French Ingredient Statement for Canada

Ingédients : Sucres (sucre, mélasse de verte et/ou fantaisie), Farine de blé enrichie (contient orge), Bonbons Reese's Pieces (sucres [sucre, solides de sirop de maïs, dextrose, sirop de maïs], arachides partiellement dégraissés, huile végétale hydrogénée [huile de palmiste et huile de soja], huile de palmiste, sel, glaçage de confiseur [gomme laque], amidon de maïs modifié, lécithine de soja, arôme artificiel, cire de carnauba, lait, laque de jaune soleil FCF, laque de tartrazine, laque de rouge allura, laque de bleu brillant FCF), Tartinade d'huile de palme et de soja (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arômes naturel [contient lait], acide citrique, vitamine A palmitate, bêta-carotène), Oeufs entiers liquides, Cacao (traité avec alcali), Bicarbonate de sodium, Sel, Arôme artificiel.

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

Unrounded Nutritional Information

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Cholesterol (mg)	20.17	Vitamin C (mg)	0.00
Calories (kcal)	445.69	Carbohydrates (g)	60.31	Vitamin D - IU (IU)	5.51
Calories from Fat (kcal)	182.77	Total Sugars (g)	38.75	Vitamin D - mcg (mcg)	0.14
Calories from SatFat (kcal)	96.66	Added Sugar (g)	38.52	Sodium (mg)	372.26
Fat (g)	20.46	Protein (g)	6.00	Potassium (mg)	270.90
Saturated Fat (g)	10.74	Water (g)	11.28	Calcium (mg)	24.43
Trans Fatty Acid (g)	0.19	Ash (g)	1.85	Iron (mg)	3.46
Poly Fat (g)	3.29	Vitamin A - IU (IU)	673.69	Total Dietary Fiber (g)	2.47
Mono Fat (g)	5.71	Vitamin A - RAE (mcg)	201.84		

Baked*

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Cholesterol (mg)	21.29	Vitamin C (mg)	0.00
Calories (kcal)	470.45	Carbohydrates (g)	63.66	Vitamin D - IU (IU)	5.81
Calories from Fat (kcal)	192.92	Total Sugars (g)	40.91	Vitamin D - mcg (mcg)	0.15
Calories from SatFat (kcal)	102.03	Added Sugar (g)	40.66	Sodium (mg)	392.94
Fat (g)	21.60	Protein (g)	6.34	Potassium (mg)	285.95
Saturated Fat (g)	11.34	Water (g)	6.35	Calcium (mg)	25.79
Trans Fatty Acid (g)	0.20	Ash (g)	1.96	Iron (mg)	3.65
Poly Fat (g)	3.47	Vitamin A - IU (IU)	711.11	Total Dietary Fiber (g)	2.61
Mono Fat (g)	6.03	Vitamin A - RAE (mcg)	213.06		

* Baked nutritional statement provided as a courtesy.

Results may vary depending on oven and conditions.

Per Retail Serving - USA

Unbaked

Nutrition Facts

240 servings per container
Serving size 1 cookie dough piece (38g)

Amount per serving

Calories 170

Calories from Saturated Fat 35

% Daily Value*

Total Fat 8g 10%

Saturated Fat 4g 20%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 2g

Cholesterol 10mg 3%

Sodium 140mg 6%

Total Carbohydrate 23g 8%

Dietary Fiber 1g 4%

Total Sugars 15g

Includes 15g Added Sugars 30%

Protein 2g

Vitamin D 0.1mcg 0%

Calcium 10mg 0%

Iron 1.3mg 8%

Potassium 100mg 2%

*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 (36g)

Amount per serving

Calories 170

Calories from Saturated Fat 35

% Daily Value*

Total Fat 8g 10%

Saturated Fat 4g 20%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 2g

Cholesterol 10mg 3%

Sodium 140mg 6%

Total Carbohydrate 23g 8%

Dietary Fiber 1g 4%

Total Sugars 15g

Includes 15g Added Sugars 30%

Protein 2g

Vitamin D 0.1mcg 0%

Calcium 10mg 0%

Iron 1.3mg 8%

Potassium 100mg 2%

*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.

* Nutritional information is based on an estimated moisture loss during baking.

Results may vary depending on oven and conditions.

Per Retail Serving - 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 8 g 11 %

Saturated / saturés 4 g 21 %

+ Trans / trans 0.1 g

Carbohydrate / Glucides 23 g

Fibre / Fibres 1 g 4 %

Sugars / Sucres 15 g 15 %

Protein / Protéines 2 g

Cholesterol / Cholestérol 10 mg

Sodium 140 mg 6 %

Potassium 100 mg 2 %

Calcium 10 mg 1 %

Iron / Fer 1.25 mg 7 %

*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 8 g 11 %

Saturated / saturés 4 g 21 %

+ Trans / trans 0.1 g

Carbohydrate / Glucides 23 g

Fibre / Fibres 1 g 4 %

Sugars / Sucres 15 g 15 %

Protein / Protéines 2 g

Cholesterol / Cholestérol 10 mg

Sodium 140 mg 6 %

Potassium 100 mg 2 %

Calcium 10 mg 1 %

Iron / Fer 1.25 mg 7 %

*5 % or less is a little, 15 % or more is a lot

*5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

* Nutritional information is based on an estimated moisture loss during baking.

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**

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.

DO NOT EAT RAW COOKIE DOUGH.
NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE.

Other:

Contains a bioengineered food ingredient.



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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not applied

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)

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. Properly baked cookies are golden brown in color, firm, with a soft, moist interior.

Recommended ovens, baking temps. and times:

- Otis oven at 280°F/138°C: 16–19 mins
- Commercial convection 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). Biscuits bien cuits sont de couleur brun doré, fermes, 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 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

Applicable for Canadian label only:

Product of USA / Produit des É.U.A

REVIEW AND APPROVAL:

Julia Kot, Sr. Food Technologist, 05/05/2023

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