



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58823
Effective Date:	2021-03-11	Program:	21.0 Specification Program
Supersedes Date:	2020-02-20	Market:	USA and Canada
Date Validated:	2021-03-11	Location:	Corporate
		Country of Origin:	USA
			Controlled Copy

Food Name:	Naturally and Artificially Flavored Strawberry Shortcake Frozen Cookie Dough / Pâte à biscuits congelée shortcake aux fraises naturellement et artificiellement aromatisé		
Finished Foods:	Naturally and Artificially Flavored Strawberry Shortcake Cookie / Biscuit shortcake aux fraises naturellement et artificiellement aromatisé		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Unbaked cookie dough pucks as distributed

Baked cookie

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck weights about 1.33 oz (38 g) and bakes up into a strawberry flavoured cookie with strawberry and cranberry pieces and white confectionery chips throughout. Distributed frozen, ready to be baked and served.

* 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)	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

Prepared By:  Bonnie Lai, Regulatory Analyst



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PACKAGING

FDA Product Code:N/A **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:	10013087588238
	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

Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains
Wheat Gluten (Canada) :	Contains



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INGREDIENT STATEMENT

Ingredient Statement for US Labeling (English)

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, natural flavors [contains milk], citric acid, mono- and diglycerides, 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 (cranberries, sugar, sunflower oil), Strawberries (strawberries, sugar, cellulose, sunflower oil, natural flavor, citric acid), Contains 2% or less of: Butter (cream [milk], salt), Molasses, Baking soda, Salt, Natural and artificial strawberry flavor.

Contains: Eggs, Milk, Soy, Wheat.

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

Ingredient Statement for US Labeling (French)

Ingrédients : 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, contient 2% ou moins de : sel, arômes naturels [contient lait], acide citrique, mono- et diglycérides, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Pépites de confiserie blanc (sucre, huile de palmiste fractionnée et/ou de palme, lait sans gras en poudre, lécithine de soja, arôme naturel), Oeufs, Canneberges (canneberges, sucre, huile de tournesol), Fraises (fraises, sucre, cellulose, huile de tournesol, arôme naturel, acide citrique), Contient 2% ou moins de : Beurre (crème [lait], sel), Mélasse, Bicarbonate de soude, Sel, Arômes naturels et artificiels de fraises.

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, blackstrap molasses), White confectionery chips (sugar, modified palm kernel and/or palm oil, skim milk powder, soy lecithin, natural flavour), Palm oil spread (palm oil, water, butter [milk], salt, natural flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Palm and soybean oil spread (palm oil, water, soybean oil, salt, mono- and diglycerides, natural flavours [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Liquid whole eggs, Cranberries (cranberries, sugar, sunflower oil), Strawberries (strawberries, sugar, cellulose, sunflower oil, natural flavour, citric acid), Sodium bicarbonate, Salt, Artificial strawberry flavour.

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

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

Ingredient Statement for CANADIAN Labeling (French)

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

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.



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NUTRITION VALUES

100g unrounded nutritional:

Unbaked

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	37.7049	100.0000	Added Sugar (g)	15.0088	39.8060
Calories (kcal)	164.4332	436.1062	Protein (g)	1.4655	3.8867
Calories from Fat (kcal)	61.6279	163.4480	Water (g)	4.5523	12.0736
Calories from SatFat (kcal)	33.6904	89.3530	Ash (g)	0.4669	1.2384
Fat (g)	6.9072	18.3191	Vitamin A - IU (IU)	257.0735	681.8046
Saturated Fat (g)	3.7434	9.9281	Vitamin A - RAE (mcg)	75.8528	201.1750
Trans Fatty Acid (g)	0.0632	0.1677	Vitamin C (mg)	0.2291	0.6077
Poly Fat (g)	0.8474	2.2474	Vitamin D - IU (IU)	1.9781	5.2462
Mono Fat (g)	2.1721	5.7608	Vitamin D - mcg (mcg)	0.0493	0.1308
Cholesterol (mg)	7.9326	21.0388	Sodium (mg)	128.8107	341.6289
Carbohydrates (g)	24.3265	64.5183	Potassium (mg)	27.5627	73.1013
Dietary Fiber (2016) (g)	0.4873	1.2923	Calcium (mg)	9.3897	24.9031
Total Sugars (g)	16.0166	42.4788	Iron (mg)	0.6663	1.7672

Baked*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	35.7201	100.0000	Added Sugar (g)	15.0088	42.0178
Calories (kcal)	164.4332	460.3388	Protein (g)	1.4655	4.1026
Calories from Fat (kcal)	61.6279	172.5302	Water (g)	2.5675	7.1879
Calories from SatFat (kcal)	33.6904	94.3179	Ash (g)	0.4669	1.3072
Fat (g)	6.9072	19.3370	Vitamin A - IU (IU)	257.0735	719.6897
Saturated Fat (g)	3.7434	10.4798	Vitamin A - RAE (mcg)	75.8528	212.3534
Trans Fatty Acid (g)	0.0632	0.1770	Vitamin C (mg)	0.2291	0.6415
Poly Fat (g)	0.8474	2.3723	Vitamin D - IU (IU)	1.9781	5.5377
Mono Fat (g)	2.1721	6.0809	Vitamin D - mcg (mcg)	0.0493	0.1381
Cholesterol (mg)	7.9326	22.2078	Sodium (mg)	128.8107	360.6118
Carbohydrates (g)	24.3265	68.1033	Potassium (mg)	27.5627	77.1632
Dietary Fiber (2016) (g)	0.4873	1.3641	Calcium (mg)	9.3897	26.2869
Total Sugars (g)	16.0166	44.8391	Iron (mg)	0.6663	1.8654

* 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	160
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 130mg	6%
Total Carbohydrate 24g	9%
Dietary Fiber 0g	0%
Total Sugars 16g	
Includes 15g Added Sugars	30%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 30mg	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 (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 24g	9%
Dietary Fiber 0g	0%
Total Sugars 16g	
Includes 15g Added Sugars	30%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 30mg	0%
*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 160	% Daily Value*
Fat / Lipides 7 g	9 %
Saturated / saturés 3.5 g	
+ Trans / trans 0.1 g	18 %
Carbohydrate / Glucides 24 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 10 mg	
Sodium 130 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 (36 g)	
pour 1 biscuit (36 g)	
Calories 160	% Daily Value*
Fat / Lipides 7 g	9 %
Saturated / saturés 3.5 g	
+ Trans / trans 0.1 g	18 %
Carbohydrate / Glucides 24 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 10 mg	
Sodium 130 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 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:	DO NOT EAT RAW COOKIE DOUGH / NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE
No High Fructose Corn Syrup	
	THIS FOOD ITEM IS NOT A READY TO EAT PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS
Other:	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

Lot Code Format (explained): Chaska: YCHDDDBB (where Y=Last digit of year, CH=Chaska bakery, DDD=Julian date, BB=Batch);
Newark: YNWDDD (where Y=Last digit of year; NW=Newark 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

Refer to bake chart.



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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

Product of USA / Produit des É-U.A

REVIEWS AND APPROVALS:
Bonnie Lai, Regulatory, Mar 11,
2021 Julia Kot, R&D, Mar 11, 2021

UPDATE:
S. Alexander, Regulatory Analyst (Contractor), Aug 31, 2021 -FFS was updated to include the Aspire Bakeries logo, name and address.

UPDATE:
S. Alexander, Regulatory Analyst (Contractor), Nov 19, 2021 - This document was updated to include BE status information.