



FINISHED FOOD SPECIFICATION SHEET

	Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program:	21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location:	Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy			

Food Name:	Naturally and Artificially Flavored Double Chocolate Brownie Frozen Cookie Dough / Pâte à biscuits congelée Brownie au double chocolat, naturellement et artificiellement aromatisé		
Finished Foods:	Flavoured Double Chocolate Brownie Cookie /Biscuit Brownie au double chocolat, naturellement et artificiellement aromatisé		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Unbaked cookie dough, as distributed



Baked cookie

Food Item Description

Individually quick frozen pre-portioned chocolate cookie dough pucks, with chocolate chunks distributed throughout. Each weighs about 1.33 oz (38 g). 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
---------	------

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



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy		

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 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
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087588313
	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		



FINISHED FOOD SPECIFICATION SHEET

	Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program:	21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location:	Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy			

ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy		

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, Milk chocolate chunks (sugar, cocoa butter, whole milk powder, unsweetened chocolate, soy lecithin, artificial flavor, salt), Palm oil, Eggs, Margarine (palm oil, water, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Cocoa (processed with alkali), Invert sugar, Water, Contains 2% or less of: Molasses, Baking soda, Butter (cream [milk], salt), Modified corn starch, Natural and artificial flavor, Natural and artificial chocolate flavor, Salt.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes peanuts, tree nuts (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, Morceaux de chocolat (sucre, beurre de cacao, lait entier en poudre, chocolat non sucré, lécithine de soja, arôme artificiel, sel), Huile de palme, Oeufs, Margarine (huile de palme, eau, contient 2% ou moins de: sel, arômes naturels [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Cacao (traité à l'alcali), Sucre inverti, Eau, Contient 2% ou moins de: Mélasse, Bicarbonate de soude, Beurre (crème [lait], sel), Arôme naturel et artificiel, Arôme artificiel et naturel de chocolat, Sel.

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.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy		

INGREDIENT STATEMENT

Ingredient statement for Canadian labelling (English)

Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, invert sugar, blackstrap and/or fancy molasses), Milk chocolate chunks (sugar, cocoa butter, whole milk powder, unsweetened chocolate, soy lecithin, artificial flavour, salt), Palm oil, Liquid whole eggs, Palm oil spread (palm oil, water, butter [milk], salt, natural flavour [contains milk], citric acid, vitamin A palmitate, beta carotene), Cocoa (processed with alkali), Water, Sodium bicarbonate, Modified corn starch, Artificial flavour, Artificial chocolate flavour, Salt.

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

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

Ingredient statement for Canadian labelling (French)

Ingrédients : Farine de blé enrichie (contient orge), Sucres (sucre, sucre inverti, mélasse verte et/ou de fantaisie), Morceaux de chocolat (sucre, beurre de cacao, lait entier en poudre, chocolat non sucré, lécithine de soja, arôme artificiel, sel), Huile de palme, Oeufs entiers liquides, Tartinade d'huile de palme (huile de palme, eau, beurre [lait], sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine a, bêta-carotène), Cacao (traité à l'alcali), Eau, Bicarbonate de sodium, Amidon de maïs modifié, Arôme artificiel, Arôme artificiel de chocolat, Sel.

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

Peut contenir : Arachides, Amandes, Noix de coco, Noix de macadamia, Pacanes, Noix.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy		

CN Statement

Please refer to the Formulation Statement for Documenting Grains in School Meals.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58831
Effective Date:	2022-02-24	Program:	21.0 Specification Program
Supersedes Date:	2020-03-13	Market:	USA and Canada
Date Validated:	2022-02-24	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

NUTRITION VALUES

Unrounded Nutritional Information

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Water (g)	13.70
Gram Weight (g)	100.00	Ash (g)	1.97
Calories (kcal)	440.41	Total Dietary Fiber (g)	2.22
Calories from Fat (kcal)	190.84	Vitamins	
Calories from SatFat (kcal)	99.60	Vitamin A - IU (IU)	249.14
Fat (g)	21.31	Vitamin A - RAE (mcg)	70.37
Saturated Fat (g)	11.07	Vitamin C (mg)	0.29
Trans Fatty Acid (g)	0.17	Vitamin D - IU (IU)	21.70
Poly Fat (g)	1.85	Vitamin D - mcg (mcg)	0.54
Mono Fat (g)	7.79	Minerals	
Cholesterol (mg)	30.18	Sodium (mg)	357.46
Carbohydrates (g)	57.84	Potassium (mg)	126.09
Total Sugars (g)	35.14	Calcium (mg)	42.89
Added Sugar (g)	33.85	Iron (mg)	3.86
Protein (g)	5.38		

Baked*

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Water (g)	8.91
Gram Weight (g)	100.00	Ash (g)	2.08
Calories (kcal)	464.89	Total Dietary Fiber (g)	2.35
Calories from Fat (kcal)	201.45	Vitamins	
Calories from SatFat (kcal)	105.13	Vitamin A - IU (IU)	262.98
Fat (g)	22.49	Vitamin A - RAE (mcg)	74.28
Saturated Fat (g)	11.68	Vitamin C (mg)	0.31
Trans Fatty Acid (g)	0.18	Vitamin D - IU (IU)	22.91
Poly Fat (g)	1.95	Vitamin D - mcg (mcg)	0.57
Mono Fat (g)	8.22	Minerals	
Cholesterol (mg)	31.86	Sodium (mg)	377.32
Carbohydrates (g)	61.05	Potassium (mg)	133.10
Total Sugars (g)	37.09	Calcium (mg)	45.28
Added Sugar (g)	35.73	Iron (mg)	4.07
Protein (g)	5.68		

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

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 40	
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 13g	
Includes 13g Added Sugars	26%
Protein 2g	
Vitamin D 0.2mcg	2%
Calcium 20mg	2%
Iron 1.5mg	8%
Potassium 50mg	2%

Baked*

Nutrition Facts	
240 servings per container	
Serving size 1 cookie (36g)	
Amount per serving	
Calories 170	
Calories from Saturated Fat 40	
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 13g	
Includes 13g Added Sugars	26%
Protein 2g	
Vitamin D 0.2mcg	2%
Calcium 20mg	2%
Iron 1.5mg	8%
Potassium 50mg	2%

* 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*
	% valeur quotidienne*
Fat / Lipides 8 g	11 %
Saturated / saturés 4 g	
+ Trans / trans 0.1 g	21 %
Carbohydrate / Glucides 22 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 13 g	13 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 135 mg	6 %
Potassium 50 mg	1 %
Calcium 20 mg	2 %
Iron / Fer 1.5 mg	8 %
*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*
	% valeur quotidienne*
Fat / Lipides 8 g	11 %
Saturated / saturés 4 g	
+ Trans / trans 0.1 g	21 %
Carbohydrate / Glucides 22 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 13 g	13 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 135 mg	6 %
Potassium 50 mg	1 %
Calcium 20 mg	2 %
Iron / Fer 1.5 mg	8 %
*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.



FINISHED FOOD SPECIFICATION SHEET

	Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program:	21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location:	Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy			

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: Bioengineered disclosure not required.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy		

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: YXXDDD (Y- year; XX-bakery code [NW for Newark]; DDD-Julian date)

Storage Conditions: Keep Frozen

Shelf Life After Baking : 5 days

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)



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58831
Effective Date: 2022-02-24	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2020-03-13	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-02-24	Controlled Copy		

PREPARATION and / or BAKING INSTRUCTIONS

- Place cookies in 5x7 pattern on parchment paper on a 18"x26" (46x66 cm) baking pan. Cool for 20-30 mins.
- 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 gas/electric 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). Refroidir pendant 20-30 minutes.
- 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 à gaz ou électrique résidentiel à 325 °F/163 °C : 16-19 mins



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58831
Effective Date:	2022-02-24	Program:	21.0 Specification Program
Supersedes Date:	2020-03-13	Location:	Corporate
Date Validated:	2022-02-24	Country of Origin:	USA
	Controlled Copy		

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

Applicable for Canadian label only:

Product of USA / Produit des É-U.A

REVIEW AND APPROVAL:

Julia Kot, R&D, 02/22/2022

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