



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58904
Effective Date:	2021-04-20	Program:	21.0 Specification Program
Supersedes Date:	2020-12-18	Market:	USA and Canada
Date Validated:	2021-04-20	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

Food Name: Sugar Frozen Cookie Dough/Pâte à biscuits congelée au sucre

Finished Foods: Sugar Cookie / Biscuit au sucre

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 weighs about 2 oz (57 g) and bakes up into a sugar cookie. 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:

2 oz

57 g

Raw Piece Weight	Prepared Piece Weight
N/A oz	1.9 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 (")	3.4	3.7	4
Weight (oz)	N/A	1.9	N/A

Raw Piece Weight	Prepared Piece Weight
N/A g	54 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)	8.6	9.4	10.2
Weight (g)	N/A	54	N/A



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PACKAGING

FDA Product Code:N/A

Facility ID:1101

USDA Establishment:N/A

Customer Code:N/A

Packaging Format: 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 :	160	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:	10013087589044
	Bag per Case :	1	Pieces per Case :	160
	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:	160 x 2 oz (57 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
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

Ingredients: Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Sugar, Margarine (palm oil, water, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Eggs, Butter (cream [milk], salt), Contains 2% or less of: Invert sugar, Salt, Baking soda, Soy lecithin.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes peanuts and 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, Margarine (huile de palme, eau, contient 2% ou moins de : sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Oeufs, Beurre (crème [lait], sel), Contient 2% ou moins de : Sucre inverti, Sel, Bicarbonate de soude, Lécithine de soja.

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

Ingredient Statement for CANADIAN Labeling – English

Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, invert sugar), Palm oil spread (palm oil, water, butter [milk], salt, natural flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Liquid whole eggs, Salt, Sodium bicarbonate, Soy lecithin.

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, sucre inverti), Tartina de d'huile de palme (huile de palme, eau, beurre [lait], sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Oeufs entiers liquides, Sel, Bicarbonate de sodium, Lécithine de soja.

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

Peut contenir : Arachides, Amandes, Noix de coco, Noix de macadmia, 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

100 g unrounded nutritional

UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	56.699	100.000	Cholesterol (mg)	15.427	27.209	Vitamin A - RAE (mcg)	148.475	261.865
Calories (kcal)	247.202	435.990	Carbohydrates (g)	34.859	61.480	Vitamin C (mg)	0.001	0.001
Calories from Fat (kcal)	95.841	169.034	Dietary Fiber (2016) (g)	0.435	0.767	Vitamin D - IU (IU)	3.408	6.011
Calories from SatFat (kcal)	48.637	85.782	Total Sugars (g)	19.092	33.673	Vitamin D - mcg (mcg)	0.085	0.150
Fat (g)	10.769	18.994	Added Sugar (g)	18.879	33.298	Sodium (mg)	214.013	377.454
Saturated Fat (g)	5.404	9.531	Protein (g)	2.684	4.734	Potassium (mg)	26.647	46.998
Trans Fatty Acid (g)	0.125	0.221	Water (g)	7.744	13.659	Calcium (mg)	5.964	10.520
Poly Fat (g)	1.151	2.030	Ash (g)	0.710	1.251	Iron (mg)	1.396	2.461
Mono Fat (g)	3.996	7.047	Vitamin A - IU (IU)	502.707	886.624			

100 g unrounded nutritional

BAKED*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	53.864	100.000	Cholesterol (mg)	15.427	28.641	Vitamin A - RAE (mcg)	148.475	275.647
Calories (kcal)	247.202	458.936	Carbohydrates (g)	34.859	64.716	Vitamin C (mg)	0.001	0.001
Calories from Fat (kcal)	95.841	177.930	Dietary Fiber (2016) (g)	0.435	0.807	Vitamin D - IU (IU)	3.408	6.327
Calories from SatFat (kcal)	48.637	90.296	Total Sugars (g)	19.092	35.445	Vitamin D - mcg (mcg)	0.085	0.158
Fat (g)	10.769	19.994	Added Sugar (g)	18.879	35.050	Sodium (mg)	214.013	397.319
Saturated Fat (g)	5.404	10.033	Protein (g)	2.684	4.984	Potassium (mg)	26.647	49.471
Trans Fatty Acid (g)	0.125	0.233	Water (g)	4.909	9.114	Calcium (mg)	5.964	11.073
Poly Fat (g)	1.151	2.137	Ash (g)	0.710	1.317	Iron (mg)	1.396	2.591
Mono Fat (g)	3.996	7.418	Vitamin A - IU (IU)	502.707	933.287			

*Baked nutritional statement provided as a courtesy only. Results may vary depending on oven and conditions.

Retail Panel (per serving) for USA

UNBAKED

Nutrition Facts	
160 servings per container	
Serving size 1 cookie dough piece (57g)	
Amount per serving	
Calories	250
Calories from Saturated Fat	50
	% Daily Value*
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 4g	
Cholesterol 15mg	5%
Sodium 210mg	9%
Total Carbohydrate 35g	13%
Dietary Fiber 0g	0%
Total Sugars 19g	
Includes 19g Added Sugars	38%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 1.4mg	8%
Potassium 30mg	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	
160 servings per container	
Serving size 1 cookie (54g)	
Amount per serving	
Calories	250
Calories from Saturated Fat	50
	% Daily Value*
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 4g	
Cholesterol 15mg	5%
Sodium 210mg	9%
Total Carbohydrate 35g	13%
Dietary Fiber 0g	0%
Total Sugars 19g	
Includes 19g Added Sugars	38%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 1.4mg	8%
Potassium 30mg	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.	

Retail Panel (per serving) for CANADA

UNBAKED

Nutrition Facts	
Valeur nutritive	
Per 1 cookie dough piece (57 g)	
pour 1 morceau de pâte à biscuits (57 g)	
Calories 250	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 11 g	15 %
Saturated / saturés 5 g	
+ Trans / trans 0.1 g	26 %
Carbohydrate / Glucides 35 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 19 g	19 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 15 mg	
Sodium 210 mg	9 %
Potassium 30 mg	1 %
Calcium 10 mg	1 %
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 nutritional statement provided as a courtesy only.

Results may vary depending on oven and conditions.

BAKED*

Nutrition Facts	
Valeur nutritive	
Per 1 cookie (54 g)	
pour 1 biscuit (54 g)	
Calories 250	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 11 g	15 %
Saturated / saturés 5 g	
+ Trans / trans 0.1 g	26 %
Carbohydrate / Glucides 35 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 19 g	19 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 15 mg	
Sodium 210 mg	9 %
Potassium 30 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 1.5 mg	8 %
*5% or less is a little, 15% or more is a lot	
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CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

No High Fructose Corn Syrup

Does not meet Smart Snack Criteria.

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.

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): YSDDD - Where (Y=last digit of production year, S=shift [A=1st, B=2nd, C=3rd], 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 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

	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'éclatent 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)

UPDATE:

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

REVIEWS AND APPROVALS

Julia Kot, R&D, April 20, 2021

Prepared By:  Monica Mudde, Regulatory Analyst