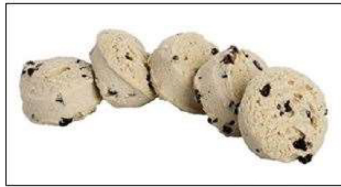
		FINISHED FOOD SPECIFICATION SHEET	
		Document: 21.03.08	Item Number: 59100
Effective Date: 2022-02-09	Program: 21.0 Specification Program	Market: USA and Canada	
Supersedes Date: 2020-03-05	Location: Corporate	Country of Origin: USA	
Date Validated: 2022-02-09	Controlled Copy		

Food Name: Chocolate Chip Frozen Cookie Dough / Pâte à biscuits congelée aux pépites de chocolat
Finished Foods: Chocolate Chip Cookie / Biscuit aux pépites de chocolat
Brand / Customer: Otis Spunkmeyer **Sub Brand:** Value Zone



Unbaked cookie dough (as distributed)



Baked cookie

Food Item Description

Individually quick frozen, pre-portioned cookie dough pucks. Each dough puck weighs 2 oz (57 g) and bakes up into one cookie with chocolate chips and confectionery chips dispersed throughout. Distributed frozen, ready to be baked before serving.

* 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
2 oz	1.9 oz

Raw Piece Weight	Prepared Piece Weight
57 g	54 g

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 (")	3.25	3.6	4
Weight (oz)	N/A	1.9	N/A

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)	8.3	9.1	10.2
Weight (g)	N/A	54	N/A

Prepared By: Igor Guzar, Regulatory Manager

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PACKAGING

FDA Product Code: N/A **Facility ID:** 1101, 110U
USDA Establishment: N/A **Customer Code:** N/A

Packaging Format: Dough portions are packed in a poly bag; poly bags are packed into a master shipping 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:	10013087591009
	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
Milk :	Contains
Soy :	Contains
Wheat :	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, Palm oil, Margarine (palm oil, water, soybean oil, contains 2% or less of: salt, mono- and diglycerides, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, dextrose, soy lecithin, natural flavor, milk), Chocolate flavored confectionery chips (sugar, palm kernel and palm oil, cocoa [processed with alkali], dextrose, soy lecithin, polysorbate 60, sorbitan monostearate, salt, natural flavor), Water, Eggs, Dextrose, Contains 2% or less of: Molasses, Pregelatinized wheat starch, Baking soda, Salt, Natural and artificial flavors.

Contains: Eggs, Milk, Soy, Wheat.

French Translation of US Ingredient Statement

Ingrédients : Farine enrichie blanchie (farine de blé blanchie, farine d'orge malté, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Sucre, Huile de palme, Margarine (huile de palme, eau, huile de soja, contient 2% ou moins de : sel, mono- et diglycérides, arôme naturel [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, dextrose, lécithine de soja, arôme naturel, lait), Pépites de confiserie au arôme de chocolat (sucre, huile de palmiste et huile de palme, cacao [traité avec alcali], dextrose, lécithine de soja, polysorbate 60, monostéarate de sorbitan, sel, arôme naturel), Eau, Oeufs, Dextrose, Contient 2% ou moins de : Mélasse, Amidon de blé pré-gélatinisé, Bicarbonate de soude, Sel, Arômes naturels et artificiels.

Contient : Oeufs, Lait, Soja, Blé.

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INGREDIENT STATEMENT

Ingredient statement for CANADIAN labeling (English)


Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, dextrose, fancy molasses), Palm oil shortening, 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]), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, dextrose, soy lecithin, flavours, milk), Chocolate flavoured confectionery chips (sugar, palm kernel and palm oil, cocoa, dextrose, soy lecithin, polysorbate 60, sorbitan monostearate, salt, flavour), Water, Liquid whole eggs, Wheat starch, Sodium bicarbonate, Salt, Artificial flavours.

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

Ingredient statement for CANADIAN labeling (French)

Ingédients : Farine de blé enrichie (contient orge), Sucres (sucre, dextrose, mélasse de fantaisie), Shortening d'huile de palme, Tartinade d'huile de palme et de soja (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arômes [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, dextrose, lécithine de soja, arômes, lait), Pépites de confiserie au arôme de chocolat (sucre, huile de palmiste et huile de palme, cacao, dextrose, lécithine de soja, polysorbate 60, monostéarate de sorbitan, sel, arôme), Eau, Oeufs entiers liquides, Amidon de blé, Bicarbonate de sodium, Sel, Arômes artificiels.

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

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CN Statement

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

Prepared By: Igor Guzar, Regulatory Manager



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	Controlled Copy	Country of Origin:	USA

NUTRITION VALUES

UNROUNDED NUTRITIONAL VALUES

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Cholesterol (mg)	12.67	Vitamin A - RAE (mcg)	61.80
Calories (kcal)	449.49	Carbohydrates (g)	60.97	Vitamin C (mg)	0.01
Calories from Fat (kcal)	186.31	Dietary Fiber (2016) (g)	1.11	Vitamin D - IU (IU)	3.62
Calories from SatFat (kcal)	94.31	Total Sugars (g)	34.56	Vitamin D - mcg (mcg)	0.10
Fat (g)	20.82	Added Sugar (g)	34.38	Sodium (mg)	359.16
Saturated Fat (g)	10.48	Protein (g)	4.15	Potassium (mg)	92.96
Trans Fatty Acid (g)	0.17	Water (g)	12.81	Calcium (mg)	13.28
Poly Fat (g)	2.37	Ash (g)	1.32	Iron (mg)	3.11
Mono Fat (g)	7.36	Vitamin A - IU (IU)	207.66		

Baked*

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.00	Cholesterol (mg)	13.34	Vitamin A - RAE (mcg)	65.05
Calories (kcal)	473.14	Carbohydrates (g)	64.18	Vitamin C (mg)	0.01
Calories from Fat (kcal)	196.11	Dietary Fiber (2016) (g)	1.17	Vitamin D - IU (IU)	3.81
Calories from SatFat (kcal)	99.27	Total Sugars (g)	36.38	Vitamin D - mcg (mcg)	0.11
Fat (g)	21.92	Added Sugar (g)	36.19	Sodium (mg)	378.06
Saturated Fat (g)	11.03	Protein (g)	4.37	Potassium (mg)	97.85
Trans Fatty Acid (g)	0.18	Water (g)	8.22	Calcium (mg)	13.98
Poly Fat (g)	2.49	Ash (g)	1.39	Iron (mg)	3.28
Mono Fat (g)	7.74	Vitamin A - IU (IU)	218.59		

NUTRITION FACTS PANEL for USA

Unbaked

Nutrition Facts	
Serving size	1 dough piece (57g)
Amount per serving	
Calories	250
	% Daily Value*
Total Fat 12g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 4g	
Cholesterol 5mg	2%
Sodium 200mg	9%
Total Carbohydrate 35g	13%
Dietary Fiber 1g	4%
Total Sugars 20g	
Includes 19g Added Sugars	38%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 50mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

Baked*

Nutrition Facts	
Serving size	1 cookie (54g)
Amount per serving	
Calories	250
	% Daily Value*
Total Fat 12g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 4g	
Cholesterol 5mg	2%
Sodium 200mg	9%
Total Carbohydrate 35g	13%
Dietary Fiber 1g	4%
Total Sugars 20g	
Includes 19g Added Sugars	38%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 50mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

NUTRITION FACTS TABLE for CANADA

Unbaked

Nutrition Facts	
Valeur nutritive	
Per 1 dough piece (57 g) pour 1 morceau de pâte (57 g)	
Calories 250	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 12 g	16 %
Saturated / saturés 6 g	31 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 35 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 20 g	20 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 5 mg	
Sodium 200 mg	9 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 1.75 mg	10 %


*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 (54 g) pour 1 biscuit (54 g)	
Calories 250	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 12 g	16 %
Saturated / saturés 6 g	31 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 35 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 20 g	20 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 5 mg	
Sodium 200 mg	9 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 1.75 mg	10 %

*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 provided as a courtesy.
Results may vary depending on oven and 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
Other:	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): Newark: YNWDDD - Where Y = 1 digit year, NW = Bakery, DDD = Julian Date Cayce: YSDDD (Y=last digit of current year, S=shift, 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 the baking chart.

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BAKING INSTRUCTIONS

<p>BAKING</p> <ul style="list-style-type: none"> - Preheat ovens for 10 minutes. - Place a pan liner on baking pan. - Place cookies 2 inches apart on a parchment paper pan liner. <p>NOTES FOR ALL COOKIES:</p> <ul style="list-style-type: none"> - Make sure that the oven thermostat is accurate. - Baking time will vary by type of oven and number of racks used at one time. - When properly baked, cookies will remain soft even after cooling. <p>COOLING: Allow cookies to cool for 30 minutes before removing from baking pan. Cookies are still baking while cooling on the pan.</p>	<p>STORAGE: Store cookie dough in freezer. DO NOT THAW DOUGH BEFORE BAKING. (Cookies will remain fresh for up to 1 year and retain their shape best when kept frozen.)</p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="padding: 5px;">Cookie Size</th> <th style="padding: 5px;">Otis Oven Temp: Pre-set</th> <th style="padding: 5px;">Commercial Convection Temp: 300°</th> <th style="padding: 5px;">Conventional Gas/Electric Temp: 325°</th> </tr> </thead> <tbody> <tr> <td style="padding: 5px;">3 oz</td> <td style="padding: 5px;">19 - 22 min.</td> <td style="padding: 5px;">14 - 17 min.</td> <td style="padding: 5px;">20 - 22 min.</td> </tr> <tr> <td style="padding: 5px;">2.5 oz</td> <td style="padding: 5px;">19 - 21 min.</td> <td style="padding: 5px;">13 - 16 min.</td> <td style="padding: 5px;">18 - 21 min.</td> </tr> <tr> <td style="padding: 5px;">2 oz</td> <td style="padding: 5px;">17 - 20 min.</td> <td style="padding: 5px;">13 - 15 min.</td> <td style="padding: 5px;">17 - 20 min.</td> </tr> <tr> <td style="padding: 5px;">1.5 oz</td> <td style="padding: 5px;">16 - 19 min.</td> <td style="padding: 5px;">11 - 14 min.</td> <td style="padding: 5px;">16 - 19 min.</td> </tr> <tr> <td style="padding: 5px;">1 oz</td> <td style="padding: 5px;">14 - 17 min.</td> <td style="padding: 5px;">10 - 12 min.</td> <td style="padding: 5px;">15 - 18 min.</td> </tr> </tbody> </table>	Cookie Size	Otis Oven Temp: Pre-set	Commercial Convection Temp: 300°	Conventional Gas/Electric Temp: 325°	3 oz	19 - 22 min.	14 - 17 min.	20 - 22 min.	2.5 oz	19 - 21 min.	13 - 16 min.	18 - 21 min.	2 oz	17 - 20 min.	13 - 15 min.	17 - 20 min.	1.5 oz	16 - 19 min.	11 - 14 min.	16 - 19 min.	1 oz	14 - 17 min.	10 - 12 min.	15 - 18 min.
Cookie Size	Otis Oven Temp: Pre-set	Commercial Convection Temp: 300°	Conventional Gas/Electric Temp: 325°																						
3 oz	19 - 22 min.	14 - 17 min.	20 - 22 min.																						
2.5 oz	19 - 21 min.	13 - 16 min.	18 - 21 min.																						
2 oz	17 - 20 min.	13 - 15 min.	17 - 20 min.																						
1.5 oz	16 - 19 min.	11 - 14 min.	16 - 19 min.																						
1 oz	14 - 17 min.	10 - 12 min.	15 - 18 min.																						

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
(Place on Canadian side of the label.)

REVIEWS AND APPROVALS:
Julia Kot, R&D, 9/2/2022

Prepared By: Igor Guzar, Regulatory Manager