

		FINISHED FOOD SPECIFICATION SHEET	
		Document: 21.03.08	Item Number: 59200
Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada	
Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA	
Date Validated: 2022-02-03		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 2.5 oz (71 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:

2.5 oz

71 g

Raw Piece Weight	Prepared Piece Weight
2.5 oz	2.38 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 (")	3.8	4.05	4.3
Weight (oz)	N/A	2.38	N/A

Raw Piece Weight	Prepared Piece Weight
71 g	67 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)	9.6	10.3	10.9
Weight (g)	N/A	67	N/A

Prepared By: Igor Guzar, Regulatory Manager

	FINISHED FOOD SPECIFICATION SHEET		
	Document:	21.03.08	Item Number: 59200
	Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada
	Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA
	Date Validated: 2022-02-03	Controlled Copy	

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 corrugated shipping case				
Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	128	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:	10013087592006
	Bag per Case :	1	Pieces per Case :	128
	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:	128 x 2.5 oz (71 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		

Prepared By: Igor Guzar, Regulatory Manager

	FINISHED FOOD SPECIFICATION SHEET		
	Document:	21.03.08	Item Number: 59200
	Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada
	Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA
	Date Validated: 2022-02-03	Controlled Copy	

ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Milk :	Contains
Soy :	Contains
Wheat :	Contains

Prepared By:Igor Guzar, Regulatory Manager

	FINISHED FOOD SPECIFICATION SHEET		
	Document:	21.03.08	Item Number: 59200
	Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada
	Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA
	Date Validated: 2022-02-03	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, 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.

Prepared By:Igor Guzar, Regulatory Manager

	FINISHED FOOD SPECIFICATION SHEET		
	Document:	21.03.08	Item Number: 59200
	Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada
	Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA
	Date Validated: 2022-02-03	Controlled Copy	

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)

Ingrédients : 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.

Prepared By: Igor Guzar, Regulatory Manager

	FINISHED FOOD SPECIFICATION SHEET		
	Document:	21.03.08	Item Number: 59200
	Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada
	Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA
	Date Validated: 2022-02-03	Controlled Copy	

CN Statement

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

Prepared By: Igor Guzar, Regulatory Manager



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	59200
Effective Date:	2022-02-03	Program:	21.0 Specification Program
Supersedes Date:	2020-03-04	Location:	Corporate
Date Validated:	2022-02-03	Country of Origin:	USA
Controlled Copy			

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

Baked*

NUTRITION FACTS TABLE for CANADA

Unbaked

Baked*

Nutrition Facts

256 servings per container

Serving size

1/2 dough piece (35g)

	Per 1/2 dough piece	Per 1 dough piece
Calories	160	320
Calories from Saturated Fat	30	60
% Daily Value*		
Total Fat	7g	15g
Saturated Fat	3.5g	7g
Trans Fat	0g	0g
Polysaturated Fat	1g	1.5g
Monounsaturated Fat	2.5g	5g
Cholesterol	5mg	10mg
Sodium	125mg	250mg
Total Carbohydrate	22g	43g
Dietary Fiber	0g	1g
Total Sugars	12g	24g
Includes Added Sugars	12g	24g
Protein	1g	3g
Vitamin D	0mcg	0.1mcg
Calcium	0mg	10mg
Iron	1.1mg	2.2mg
Potassium	30mg	70mg

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

Nutrition Facts

256 servings per container

Serving size

1/2 cookie (34g)

	Per 1/2 cookie	Per 1 cookie
Calories	160	320
Calories from Saturated Fat	35	60
% Daily Value*		
Total Fat	7g	15g
Saturated Fat	4g	7g
Trans Fat	0g	0g
Polysaturated Fat	1g	1.5g
Monounsaturated Fat	2.5g	5g
Cholesterol	5mg	10mg
Sodium	130mg	250mg
Total Carbohydrate	22g	43g
Dietary Fiber	0g	1g
Total Sugars	12g	24g
Includes Added Sugars	12g	24g
Protein	1g	3g
Vitamin D	0mcg	0.1mcg
Calcium	0mg	10mg
Iron	1.1mg	2.2mg
Potassium	30mg	70mg

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

Nutrition Facts

Valeur nutritive

Per 1 dough piece (71 g)
pour 1 morceau de pâte (71 g)

	% Daily Value*
Calories 320	% valeur quotidienne*
Fat / Lipides 15 g	20 %
Saturated / saturés 7 g	36 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 43 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 24 g	24 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 10 mg	
Sodium 250 mg	11 %
Potassium 75 mg	2 %
Calcium 10 mg	1 %
Iron / Fer 2.25 mg	13 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

Nutrition Facts

Valeur nutritive

Per 1 cookie (67 g)
pour 1 biscuit (67 g)

	% Daily Value*
Calories 320	% valeur quotidienne*
Fat / Lipides 15 g	20 %
Saturated / saturés 7 g	36 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 43 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 24 g	24 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 10 mg	
Sodium 250 mg	11 %
Potassium 75 mg	2 %
Calcium 10 mg	1 %
Iron / Fer 2.25 mg	13 %

*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.

	FINISHED FOOD SPECIFICATION SHEET		
	Document:	21.03.08	Item Number: 59200
	Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada
	Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA
	Date Validated: 2022-02-03	Controlled Copy	

CLAIMS

Kosher: OU Dairy

Sold to Schools: Yes

Other: DO NOT EAT RAW COOKIE DOUGH / NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE

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 PATHOGENES MICROBIENS.

Contains a bioengineered food ingredient.

	FINISHED FOOD SPECIFICATION SHEET			
	Document:	21.03.08	Item Number:	59200
	Effective Date:	2022-02-03	Program:	21.0 Specification Program
	Supersedes Date:	2020-03-04	Market:	USA and Canada
	Date Validated:	2022-02-03	Location:	Corporate
		Country of Origin:	USA	
	Controlled Copy			

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)

	FINISHED FOOD SPECIFICATION SHEET		
	Document:	21.03.08	Item Number: 59200
	Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada
	Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA
	Date Validated: 2022-02-03	Controlled Copy	

PREPARATION and / or BAKING INSTRUCTIONS

Refer to the baking chart.

	FINISHED FOOD SPECIFICATION SHEET		
	Document:	21.03.08	Item Number: 59200
	Effective Date: 2022-02-03	Program: 21.0 Specification Program	Market: USA and Canada
	Supersedes Date: 2020-03-04	Location: Corporate	Country of Origin: USA
	Date Validated: 2022-02-03	Controlled Copy	

BAKING INSTRUCTIONS

BAKING - Preheat ovens for 10 minutes. - Place a pan liner on baking pan, - Place cookies 2 inches apart on a parchment paper pan liner.		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.)																									
NOTES FOR ALL COOKIES: - 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.		<table border="1"> <thead> <tr> <th>Cookie Size</th><th>Otis Oven Temp: Pre-set</th><th>Commercial Convection Temp: 300°</th><th>Conventional Gas/Electric Temp: 325°</th></tr> </thead> <tbody> <tr> <td>3 oz</td><td>19 - 22 min.</td><td>14 - 17 min.</td><td>20 - 22 min.</td></tr> <tr> <td>2.5 oz</td><td>19 - 21 min.</td><td>13 - 16 min.</td><td>18 - 21 min.</td></tr> <tr> <td>2 oz</td><td>17 - 20 min.</td><td>13 - 15 min.</td><td>17 - 20 min.</td></tr> <tr> <td>1.5 oz</td><td>16 - 19 min.</td><td>11 - 14 min.</td><td>16 - 19 min.</td></tr> <tr> <td>1 oz</td><td>14 - 17 min.</td><td>10 - 12 min.</td><td>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.																								
COOLING: Allow cookies to cool for 30 minutes before removing from baking pan. Cookies are still baking while cooling on the pan.																											

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 E-U.A (Place on Canadian side of the label)

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

Prepared By: Igor Guzar, Regulatory Manager