



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	19402
Effective Date: 2024-04-15	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2024-02-20	Location: Corporate	Country of Origin:	USA
Date Validated: 2024-04-15	Controlled Copy		

Food Name:	Lemon Burst Frozen Cookie Dough, Naturally Flavored / Pâte à biscuits congelée éclat de citron, aromatisée naturellement		
Finished Food:	Lemon Burst Cookie, Naturally Flavored / Biscuit éclat de citron, aromatisé naturellement		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery



Unbaked, as distributed



Baked

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each puck weighs about 1.33 oz (38 g) and bakes up into one naturally flavored lemon cookie. Distributed frozen, ready to be baked and set out for sale.

*Image(s) 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
N/A 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
N/A 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: *Shirley Lew* Shirley Lew, Regulatory Analyst



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PACKAGING

FDA Product Code:N/A

Facility ID:1107

USDA Establishment:N/A

Customer Code:N/A

Packaging Format: 240 cookie dough portions are packed in a poly bag. Poly bag is then packed into 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
Case	Net Wt. statement:	N/A		
	Package Type:	Case	UPC/GTIN:	10013087194026
	Bag per Case :	1	Pieces per Case :	240
	Case Dimensions:	15.688 " L X 11.188 " W X 8.125 " H	Case Cube (Cu. Ft.):	0.78
	Case Gross Wt. :	21.2 lbs 9.62 kg	Case Net Wt. :	19.95 lbs 9.05 kg
	Net Wt. statement:	US: 240 x 1.33 oz (38 g) PIECES/PIÈCES - NET WT/POIDS NET 19.95 lb (9.05 kg) CA: 240 x 38 g (1.33 oz) PIECES/PIÈCES - NET WT/POIDS NET 9.05 kg (19.95 lb)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	90		



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STORAGE & HANDLING

Total Shelf Life from Production (Days): 365	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: Ink Jet on case: USE BY: MM/DD/YYYY (where MM = month, DD = day, YYYY = year)	
Lot Code Format (explained): Ink jet on case: YCHDDD HH:MM BB (where Y = Last digit of production year, CH = Chaska, DDD = Julian Date of Production, HH:MM = military time, BB = Batch number)	
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)	
Min. Shelf Life Remaining at Receipt at DC (Days): 30	

ALLERGENS AND SENSITIVE INGREDIENTS

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



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INGREDIENT STATEMENT

English Ingredient Statement for US

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, Lemon peel zest, Salt, Baking soda, Natural flavors, Yellow 5, Soy lecithin.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes peanuts and tree nuts (coconut, macadamia nuts, pecans).

French Ingredient Statement for US

Ingédients : Farine blanchie enrichie (farine de blé blanchie, farine d'orge maltée, 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, Zeste de citron, Sel, Bicarbonate de soude, Arômes naturels, Jaune 5, Lécithine de soja.

Contient : Oeufs, Lait, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise les arachides, noix de coco, noix de macadamia, pacanes.



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INGREDIENT STATEMENT

English Ingredient Statement for Canada

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), Liquid whole eggs, Lemon zest, Salt, Sodium bicarbonate, Natural flavours, Tartrazine, Soy lecithin.

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

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

French Ingredient Statement for Canada

Ingrédients : Farine de blé enrichie (contient orge), Sucres (sucre, sucre inverti), Huile de palme à tartinade (huile de palme, eau, beurre [lait], sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène), Oeufs entiers liquides, Zeste de citron, Sel, Bicarbonate de sodium, Arômes naturels, Tartrazine, Lécithine de soja.

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

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



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NUTRITION VALUES

Unrounded Nutritional Information

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Total Sugars (g)	34.150
Calories (kcal)	425.318	Added Sugar (g)	33.811
Calories from Fat (kcal)	163.084	Protein (g)	4.368
Calories from SatFat (kcal)	82.769	Vitamin D - mcg (mcg)	0.150
Fat (g)	18.325	Vitamin D - IU (IU)	6.045
Saturated Fat (g)	9.197	Calcium (mg)	13.174
Trans Fatty Acid (g)	0.215	Iron (mg)	2.271
Poly Fat (g)	1.957	Potassium (mg)	50.011
Mono Fat (g)	6.803	Vitamin A - IU (IU)	855.687
Cholesterol (mg)	26.363	Vitamin A - RAE (mcg)	255.343
Sodium (mg)	366.470	Vitamin C (mg)	0.037
Carbohydrates (g)	61.132	Water (g)	14.797
Dietary Fiber (US 2016) (g)	0.829	Ash (g)	1.381

Baked*

Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Total Sugars (g)	35.763
Calories (kcal)	445.402	Added Sugar (g)	35.407
Calories from Fat (kcal)	170.785	Protein (g)	4.575
Calories from SatFat (kcal)	86.677	Vitamin D - mcg (mcg)	0.158
Fat (g)	19.191	Vitamin D - IU (IU)	6.331
Saturated Fat (g)	9.631	Calcium (mg)	13.796
Trans Fatty Acid (g)	0.225	Iron (mg)	2.378
Poly Fat (g)	2.050	Potassium (mg)	52.373
Mono Fat (g)	7.125	Vitamin A - IU (IU)	896.093
Cholesterol (mg)	27.608	Vitamin A - RAE (mcg)	267.401
Sodium (mg)	383.775	Vitamin C (mg)	0
Carbohydrates (g)	64.019	Water (g)	10.774
Dietary Fiber (US 2016) (g)	0.868	Ash (g)	1.446

* Baked nutritional statement provided as a courtesy.

Results may vary depending on oven and conditions.

Nutrition Facts Panels for US

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 140mg	6%
Total Carbohydrate 23g	8%
Dietary Fiber 0g	0%
Total Sugars 13g	
Includes 13g Added Sugars	26%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 1mg	6%
Potassium 19mg	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	
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 140mg	6%
Total Carbohydrate 23g	8%
Dietary Fiber 0g	0%
Total Sugars 13g	
Includes 13g Added Sugars	26%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 1mg	6%
Potassium 19mg	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 nutritional statement provided as a courtesy.

Results may vary depending on oven and conditions.

Nutrition Facts Tables 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*
	% valeur quotidienne*
Fat / Lipides 7 g	9 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 23 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 13 g	13 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 140 mg	6 %
Potassium 20 mg	1 %
Calcium 0 mg	0 %
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*
	% valeur quotidienne*
Fat / Lipides 7 g	9 %
Saturated / saturés 3.5 g	18 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 23 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 13 g	13 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 140 mg	6 %
Potassium 20 mg	1 %
Calcium 0 mg	0 %
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 statement provided as a courtesy.

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CLAIMS AND OTHER INFORMATION

GMO Status:	Bioengineered disclosure not required
Kosher:	OU-Dairy 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.
Made with [ingredient]:	Made with real lemon zest.
Other:	Naturally flavored

SCHOOL INFORMATION

Not applicable.



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PREPARATION and / or BAKING INSTRUCTIONS

Baking Instructions:

- Place cookies on parchment paper. Cookie placement on a standard institutional 18"x 26" (46x66cm) baking sheet is 5x7 for 35 cookies per sheet pan. If using an Otis Oven and 9.75 x 14.75 inch (24.8x37.5 cm) parchment paper, place in a 3x4 pattern on the baking sheet. See below for baking temperatures.
- Cookies should cool for 20-30 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 center, greasy, and have a soft pliable texture.
- Overbaked cookies will appear medium brown to dark brown in color and have a firm to hard texture.

Ensure consistent power (amperage) supply.

Actual baking time will depend on the dough temperature, number 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.

Please see below oven temperatures and bake times for 1.33 oz (38 g) cookies using the appropriate oven:

- Otis Oven at 280°F/138° C : 16 – 19 minutes
- Commercial Convection Oven at 300°F/149° C : 11 – 14 minutes
- Commercial Rack Oven at 300°F/149° C : 12 – 14 minutes
- Residential Gas or Electric Oven at 325°F/163° C : 16 – 19 minutes

Instructions de cuisson :

- Mettre les biscuits sur du papier parchemin. Placer les biscuits sur du papier sulfurisé. Le placement des biscuits sur une plaque à pâtisserie institutionnelle standard de 18"x26" (46x66 cm) est de 5x7 pour 35 biscuits par plaque. Si vous utilisez un four Otis et du papier sulfurisé de 9,75" x 14,75" (24,8x37,5 cm), placez-les en un motif 3x4 sur la plaque à pâtisserie. Voir ci-dessous pour les températures de cuisson. 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.

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'entendent encore plus, cuire à la température plus basse indiquée et laisser décongeler la pâte sur la plaque à cuisson avant la cuisson.

Veuillez voir ci-dessous les températures du four et les temps de cuisson pour le biscuits de 1,33 oz (38 g) en utilisant le four approprié :

- Four Otis at 280°F/138° C : 16 – 19 minutes
- Four commercial à convection at 300°F/149° C : 11 – 14 minutes
- Four commercial à panier at 300°F/149° C : 12 – 14 minutes
- Four residential au gaz/ électrique at 325°F/163° C : 16 – 19 minutes



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Recommended Baking Times for Otis Spunkmeyer Sweet Discovery Cookies / Durées de cuisson recommandées pour biscuits Sweet Discovery d'Otis Spunkmeyer

TEMPERATURE / TEMPÉRATURE	Otis Oven* / Four Otis*	Commercial Convection / Four commercial à convection	Commercial Rock Oven / Four commercial à pierre	Residential Gas or Electric Oven / Four résidentiel au gaz / électrique
	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 laissez 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

For Canada-market label:

Product of USA / Produit des É.U.A.

REVIEWS AND APPROVALS:

Julia Kot, Sr. Food Technologist, 04/15/2024

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