



## FINISHED FOOD SPECIFICATION SHEET

<b>Document:</b>	21.03.08	<b>Item Number:</b>	20170
<b>Effective Date:</b> 2019-10-09	<b>Program:</b> 21.0 Specification Program	<b>Market:</b>	USA
<b>Supersedes Date:</b> 2017-03-01	<b>Location:</b> Corporate	<b>Country of Origin:</b>	USA
<b>Date Validated:</b> 2019-10-08	Controlled Copy		

**Food Name:** Cinnamon Crumb Loaf Cakes

**Finished Foods:** Cinnamon Crumb Loaf Cakes

**Brand / Customer:** Otis Spunkmeyer

**Sub Brand:** N/A



### Food Item Description

RECTANGULAR GOLDEN BROWN CAKE TOPPED WITH BROWN STREUSEL TOPPING.

\* Image provided for reference only. Actual item size and dimensions may be different.

### Individual Food Specification

Net Weight of Individual Packaged Unit:

4 oz	113 g
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### Baked Item Dimensions

	Minimum	Target	Maximum
<b>Length (")</b>	N/A	3	N/A
<b>Width (")</b>	N/A	2.5	N/A
<b>Height (")</b>	1.74	1.75	1.76
<b>Circumference (")</b>	N/A	N/A	N/A
<b>Diameter (")</b>	N/A	N/A	N/A
<b>Weight (oz)</b>	N/A	N/A	N/A



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### PACKAGING

FDA Product Code:N/A

Facility ID:1000929

USDA Establishment:N/A

Customer Code:N/A

**Packaging Format:** 12 IW LOAF CAKES ARE PLACED ON TO A CORRUGATED TRAY. 2 TRAYS ARE THEN PACKED INTO A MASTER SHIPPING CASE.

IW	<b>Package Type:</b>	IW	<b>Food Contact Surface:</b>	Plastic, synthetic - G
	<b>Pieces per IW :</b>	1	<b>UPC/GTIN:</b>	013087135114/10013087241
	<b>IW Dimensions: IW</b>	3 " L X 2.5 " W X 1.75 " H	<b>IW Cube (Cu. Ft.):</b>	N/A
	<b>Gross Wt.:</b>	N/A lbs N/A kg	<b>IW Net Wt. :</b>	4 oz 113 g
	<b>Net Wt. statement:</b>	NET WT 4 OZ (113 GRAMS)		
Tray	<b>Package Type:</b>	Tray	<b>UPC/GTIN:</b>	N/A
	<b>IW per Tray:</b>	12	<b>Pieces per Tray :</b>	12
	<b>Tray Dimensions:</b>	14.882 " L X 11.95 " W X 2.32 " H	<b>Tray Cube (Cu. Ft.):</b>	0.238
	<b>Tray Gross Wt. :</b>	3.2408 lbs 1.47 kg	<b>Tray Net Wt. :</b>	2.9983 lbs 1.36 kg
	<b>Net Wt. statement:</b>	N/A		
Case	<b>Package Type:</b>	Case	<b>UPC/GTIN:</b>	N/A
	<b>Tray per Case:</b>	2	<b>Pieces per Case :</b>	24
	<b>Case Dimensions:</b>	15.132 " L X 12.195 " W X 5.14 " H	<b>Case Cube (Cu. Ft.):</b>	0.55
	<b>Case Gross Wt. : Net</b>	6.9887 lbs 3.17 kg	<b>Case Net Wt. :</b>	6 lbs 2.72 kg
	<b>Wt. statement:</b>	24 - 4 oz (113 g) loaves NET WT 6 lb (2.72 kg)		
	<b>Cases per Row (Ti):</b>	9		
	<b>Rows per Pallet (Hi):</b>	16		
	<b>Cases per Pallet:</b>	144		



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## ALLERGENS AND SENSITIVE INGREDIENTS

<b>Barley:</b>	Contains
<b>Eggs :</b>	Contains
<b>Gluten :</b>	Contains
<b>Allergens Gluten Explained :</b>	WHEAT BARLEY
<b>Milk :</b>	Contains
<b>Soy :</b>	Contains
<b>Wheat :</b>	Contains
<b>Wheat Gluten (Canada) :</b>	Contains



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## INGREDIENT STATEMENT

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WATER, SOYBEAN OIL, EGGS, PALM OIL, INVERT SUGAR, CONTAINS 2% OR LESS OF: WHEY (MILK), CINNAMON, GLYCERINE, MODIFIED CORN STARCH, MONO- AND DIGLYCERIDES, CITRIC ACID, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), CORN STARCH, MONOCALCIUM PHOSPHATE, SALT, PRESERVATIVES (SODIUM PROPIONATE, POTASSIUM SORBATE), NATURAL FLAVORS (MILK), SOY FLOUR, SOY LECITHIN, XANTHAN GUM.

CONTAINS EGGS, MILK, SOY, WHEAT



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### NUTRITION VALUES

# Nutrition Facts

2 servings per container

**Serving size**

**1/2 cake (57g)**

	Per 1/2 cake		Per cake	
<b>Calories</b>	<b>240</b>		<b>480</b>	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	10g	13%	21g	27%
Saturated Fat	3g	15%	6g	30%
Trans Fat	0g		0g	
<b>Cholesterol</b>	20mg	7%	35mg	12%
<b>Sodium</b>	240mg	10%	480mg	21%
<b>Total Carbohydrate</b>	34g	12%	68g	25%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	17g		35g	
Includes Added Sugars	17g	34%	35g	70%
<b>Protein</b>	3g		6g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	25mg	2%	50mg	4%
Iron	1mg	6%	2mg	10%
Potassium	90mg	2%	178mg	4%

\*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.



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## CLAIMS

**Kosher:** OU Dairy

**Other:** Partially Produced with Genetic Engineering



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### STORAGE & HANDLING

**Total Shelf Life from Production (Days):** 180 days **Distributed:** Frozen (-10 - 10°F)

**Best Before Date Format:** USE BY: YDDD

**Lot Code Format (explained):** Eg. 7243 12:00 F (where 7 = Last digit of the year, 243 = Julian day of the year, 12:00 = Time, and F = Line the product was packed on)

**Storage Conditions:** N/A

**Shelf Life After Baking :** N/A

**After Baking Storage Type:** N/A

**Shelf Life After Defrosting :** 60 days

**After Defrost Storage Type:** Ambient

**Min-Max. Distribution Temperature:** Frozen (-10 - 10°F)

**Min. Shelf Life Remaining at**

**Receipt at DC (Days):** 90 days



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### PREPARATION and / or BAKING INSTRUCTIONS

Thaw to room temperature and serve.





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### ADDITIONAL DETAILS

Distributed by:

Aspire Bakeries

Los Angeles, CA 90045 USA

For more information contact 1-844-99ASPIRE (1-844-992-7747) or visit our website at [www.OtisSpunkmeyer.com](http://www.OtisSpunkmeyer.com)

Text INFO to 877.660.2975 for bioengineered food information.

#### UPDATE:

S. Alexander, Regulatory Analyst (Contractor), Oct 21, 2021 -FFS was updated to include the Aspire Bakeries logo, name and address.

#### UPDATE:

T. Mirzadeh, Regulatory Analyst (Contractor), 11/18/2021 – This document was updated to include BE status information.