



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

Food Name:

Double Chocolate Frozen Cookie Dough with Pink Milk Chocolate Candy Gems / Pâte à biscuits congelée au double chocolat avec des bonbons au chocolat au lait rose

Finished Foods:

Double Chocolate Cookie with Pink Milk Chocolate Candy Gems / Biscuit chocolat avec des bonbons au chocolat au lait rose

Brand / Customer:

Otis Spunkmeyer

Sub Brand:

Sweet Discovery



Food Item Description

Individually quick frozen, pre-shaped, pre-portioned 1.33 oz chocolate cookie dough pieces with pink colored milk chocolate candy gems. Ready to bake from frozen, each dough piece bakes up into one chocolate cookie with pink milk chocolate candy gems.

* Image 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
1.33 oz	1.26 oz

Raw 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	1.33	N/A

Raw Piece Weight	Prepared Piece Weight
38 g	35 g

Raw 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)	N/A	N/A	N/A
Weight (g)	N/A	37.7	N/A

Prepared By:  Bonnie Lai, Regulatory Analyst



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

PACKAGING

FDA Product Code: N/A

Facility ID: 1107

USDA Establishment: N/A

Customer Code: N/A

Packaging Format: Frozen cookie dough pieces are bulk packed into a polyethylene bag that is folded and then placed 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
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087241973
	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.):	0.825
	Case Gross Wt. :	20.953 lbs 9.5 kg	Case Net Wt. :	19.95 lbs 9.05 kg
	Net Wt. statement:	240 x 1.33 oz (38 g) PIECES/PIÈCES; NET WT/POIDS NET 19.95 lb (9.05 kg)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	7		
	Cases per Pallet:	70		



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

ALLERGENS AND SENSITIVE INGREDIENTS

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



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

INGREDIENT STATEMENT

Ingredient Statement for US Labeling

Ingredients: Sugar, Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Milk chocolate colored candies (milk chocolate [sugar, cocoa butter, unsweetened chocolate, whole milk powder, soy lecithin, salt, vanilla extract], sugar, less than 1% of: artificial color [red 40 lake, red 3, blue 2 lake, titanium dioxide], gum acacia, corn syrup, carnauba wax), Margarine (palm oil, water, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Eggs, Cocoa (processed with alkali), Invert sugar, Dextrose, Contains 2% or less of: Butter (cream [milk], salt), Molasses, Baking soda, Salt, Wheat starch, Soy lecithin, Natural and artificial flavor.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes: Almonds, Coconut, Macadamia nuts, Peanuts, Pecans.

French Translation of Ingredient Statement for US Labeling

Ingrédients : Sucre, Farine blanchie enrichie (farine de blé blanchie, farine d'orge maltée, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Bonbons colorés au chocolat au lait (chocolat au lait [sucre, beurre de cacao, chocolat non sucré, lait entier en poudre, lécithine de soja, sel, extrait de vanille], sucre, moins de 1% de: colorant artificiel [laque rouge 40, rouge 3, laque bleu 2, bioxyde de titane], gomme d'acacia, sirop de maïs, cire de carnauba), Margarine (huile de palme, eau, contient 2% ou moins de: sel, arôme naturel [contient du lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Oeufs, Cacao (traité à l'alcali), Sucre inverti, Dextrose, Contient 2% ou moins de: Beurre (crème [lait], sel), Mélasse, Bicarbonate de soude, Sel, Amidon de blé, Lécithine de soja, Arôme naturel et artificiel.

Contient : Oeufs, Lait, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise : Amandes, Noix de coco, Noix de macadamia, Arachides, Pacanes.

Prepared By:

Bonnie Lai, Regulatory Analyst



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English)

Ingredients: Sugars (sugar, invert sugar, dextrose, blackstrap molasses), Enriched wheat flour (contains barley), Milk chocolate coloured candies (milk chocolate [sugar, cocoa butter, unsweetened chocolate, whole milk powder, soy lecithin, salt, vanilla extract], sugar, gum acacia, corn syrup, carnauba wax, allura red, erythrosine, indigotine, titanium dioxide), Palm oil spread (palm oil, water, butter [milk], salt, flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Liquid whole eggs, Cocoa (processed with alkali), Artificial flavour, Sodium bicarbonate, Salt, Wheat starch, Soy lecithin.

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

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

Ingredient Statement for CANADIAN Labeling (French)

Ingrédients: Sucres (sucre, sucre inverti, dextrose, mélasse verte), Farine de blé enrichie (contient d'orge), Bonbons colorés au chocolat au lait (chocolat au lait [sucre, beurre de cacao, chocolat non sucré, lait entier en poudre, lécithine de soja, sel, extrait de vanille], sucre, gomme d'acacia, sirop de maïs, cire de carnauba, rouge allura, erythrosine, indigotine, bioxyde de titane), Tartinade d'huile de palme (huile de palme, eau, beurre [lait], sel, arôme [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Oeufs liquides entiers, Cacao (traité à l'alcali), Arôme artificiel, Bicarbonate de sodium, Sel, Amidon de blé, Lécithine de soja.

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

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

Prepared By:

Bonnie Lai, Regulatory Analyst



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

CN Statement

Not applicable

Prepared By:  Bonnie Lai, Regulatory Analyst



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date:	2023-06-09	Program:	21.0 Specification Program
Supersedes Date:	N/A	Market:	USA and Canada
Date Validated:	2023-06-09	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

NUTRITION VALUES

100g unrounded nutritional:

Unbaked			
Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	4.60
Gram Weight (g)	100.00	Water (g)	11.44
Calories (kcal)	441.22	Ash (g)	2.10
Calories from Fat (kcal)	174.47	Vitamins	
Calories from SatFat (kcal)	93.17	Vitamin A - IU (IU)	700.00
Fat (g)	19.55	Vitamin A - RAE (mcg)	208.69
Saturated Fat (g)	10.35	Vitamin C (mg)	0.00
Trans Fatty Acid (g)	0.19	Vitamin D - IU (IU)	5.80
Poly Fat (g)	1.61	Vitamin D - mcg (mcg)	0.16
Mono Fat (g)	5.69	Minerals	
Cholesterol (mg)	24.66	Sodium (mg)	355.96
Carbohydrates (g)	62.21	Potassium (mg)	261.38
Dietary Fiber (US 2016) (g)	2.09	Calcium (mg)	30.74
Total Sugars (g)	42.72	Iron (mg)	3.18
Added Sugar (g)	41.82		

Baked*			
Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	4.95
Gram Weight (g)	100.00	Water (g)	4.61
Calories (kcal)	475.27	Ash (g)	2.27
Calories from Fat (kcal)	187.93	Vitamins	
Calories from SatFat (kcal)	100.35	Vitamin A - IU (IU)	754.01
Fat (g)	21.06	Vitamin A - RAE (mcg)	224.79
Saturated Fat (g)	11.15	Vitamin C (mg)	0.00
Trans Fatty Acid (g)	0.21	Vitamin D - IU (IU)	6.25
Poly Fat (g)	1.73	Vitamin D - mcg (mcg)	0.17
Mono Fat (g)	6.13	Minerals	
Cholesterol (mg)	26.56	Sodium (mg)	383.43
Carbohydrates (g)	67.01	Potassium (mg)	282.08
Dietary Fiber (US 2016) (g)	2.25	Calcium (mg)	33.11
Total Sugars (g)	46.02	Iron (mg)	3.43
Added Sugar (g)	45.05		

* Baked nutritional information is based on an estimated moisture loss upon baking.
This information is not guaranteed and may vary depending on oven and baking conditions.

Retail panel (per serving) for USA:

Unbaked	
Nutrition Facts	
240 servings per container	
Serving size 1 cookie (38g)	
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 16g	
Includes 16g Added Sugars	32%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 1.2mg	6%
Potassium 100mg	2%
*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 (35g)	
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 135mg	6%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 16g	
Includes 16g Added Sugars	32%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 1.2mg	6%
Potassium 100mg	2%
*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 (38 g)	
pour 1 morceau de pâte à biscuits (38 g)	
Calories 160	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 7 g	9 %
Saturated / saturés 4 g	21 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 23 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 135 mg	6 %
Potassium 100 mg	3 %
Calcium 10 mg	1 %
Iron / Fer 1.25 mg	7 %
* 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 (35 g)	
pour 1 biscuit (35 g)	
Calories 160	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 7 g	9 %
Saturated / saturés 4 g	21 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 23 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 10 mg	
Sodium 135 mg	6 %
Potassium 100 mg	3 %
Calcium 10 mg	1 %
Iron / Fer 1.25 mg	7 %
* 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 based on an estimated moisture loss upon baking.
This information is not guaranteed and may vary depending on oven and baking conditions.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

CLAIMS

Kosher: OU Dairy

Other: Contains a bioengineered food ingredient.

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

DO NOT EAT RAW COOKIE DOUGH.
NE PAS CONSOMMER LA PÂTE À BISCUITS CRU



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

STORAGE & HANDLING

Total Shelf Life from Production (Days): 365	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: Ink Jetted onto Case: USE BY / UTILISATION PAR : MM/DD/YYYY (MM=month; DD=day; YYYY=year)	
Lot Code Format (explained): YYCHDDDBB (where YY= Last two digits of production year, CH= Chaska, DDD= Julian Date, BB=Batch); Ink jet on bags: YDDD (where Y=last digit of production year; DDD=Julian Date)	
Storage Conditions: Keep Frozen	
Shelf Life After Baking : 5 days	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): 60	



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

PREPARATION and / or BAKING INSTRUCTIONS

Prepared By:  Bonnie Lai, Regulatory Analyst



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	24197
Effective Date: 2023-06-09	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: N/A	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-06-09	Controlled Copy		

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 Rack Oven / Four commercial à panier	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 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)

Product of USA / Produit des É.U.A (Place on Canadian side of the label.)

REVIEWS AND APPROVALS

Tammy Wong, R&D, Jun 9, 2023

Prepared By:

Bonnie Lai, Regulatory Analyst