

## FINISHED GOODS SPECIFICATION SHEET

<b>Document:</b> 0	<b>Item Number:</b> 03745
<b>Program:</b> 21.0 Specification Program	
<b>Effective Date:</b> 10/2/2013	<b>Location:</b> Corporate
<b>Supersedes Date:</b> 4/3/2013	<b>Controlled Copy</b> <span style="float: right;"><b>Page:</b> 1 of 4</span>

**Item Name:** NATURALLY FLAVORED APPLE CINNAMON MUFFIN MADE WITH WHOLE GRAIN

**Finished Food:** NATURALLY FLAVORED APPLE CINNAMON MUFFIN MADE WITH WHOLE GRAIN **Market:** USA

**Brand/Customer:** OTIS SPUNKMEYER **Sub Brand:** DELICIOUS ESSENTIALS



Dough Piece Weight	Final Baked Weight		
N/A	1.8 OZ (51g)		
Item Dimensions			
	Minimum	Target	Maximum
<b>Length ("</b>	N/A	N/A	N/A
<b>Width ("</b>	N/A	N/A	N/A
<b>Height ("</b>	N/A	N/A	N/A
<b>Circum. ("</b>	N/A	N/A	N/A

### ITEM DESCRIPTION

DELICIOUS ESSENTIALS THAW AND SERVE MUFFINS COME IN FOUR POPULAR FLAVORS THAT ARE INDIVIDUALLY WRAPPED WITH A 14 DAY SHELF LIFE WHEN KEPT AT ROOM TEMPERATURE. THEY ARE MADE TO MEET STRICT SCHOOL NUTRITIONAL GUIDELINES WITHOUT SACRIFICING TASTE.

### ITEM PACKAGING

<b>No. of Pieces / Case or Tray:</b> <u>72/Case * 1.8OZ</u>	<b>No. of Trays / Case:</b> <u>N/A</u>
<b>Cases per Pallet:</b> <u>90</u>	<b>Case Gross Wt. (lbs):</b> <u>9.85</u>
<b>Rows per Pallet (Hi):</b> <u>9</u>	<b>Case Gross Wt. (kgs):</b> <u>4.46</u>
<b>Cases per Row (Ti):</b> <u>10</u>	<b>Case Net Wt. (lbs):</b> <u>8.1</u>
<b>Case Dimensions:</b> <u>16.125 X 10.625 X 7.938</u>	<b>Case Net Wt. (kgs):</b> <u>3.67</u>
<b>Case Cube (Cu. Ft.):</b> <u>0.787</u>	<b>No. of Bags / Case:</b> <u>N/A</u>
<b>Shipper UCC Code:</b> <u>10013087037453</u>	<b>Retail Packaging UPC:</b> <u>13087037456</u>
<b>Manufacturing Location (GLN):</b> <u>1101, 1104, 1105</u>	<b>Packaging Format:</b> <u>Individually Wrapped</u>

### STORAGE & HANDLING

<b>Total Shelf Life from Production:</b> <u>365 days Frozen</u>	<b>Distributed:</b> <u>Frozen</u>
<b>Best Before Date Format:</b> _____	<b>Recommended Storage Conditions:</b> <u>Frozen</u>
<b>Shelf Life After Baking (if Applicable):</b> _____	<b>Max. Distribution Temperature:</b> _____
<b>Shelf Life After Defrosting (if Applicable):</b> _____	<b>Min. Distribution Temperature:</b> _____

Certified Kosher
OU D

Certified Halal
No

Certified Organic
No

**Prepared By:** Tracy Ramirez

*Tracy Ramirez*  
Regulatory Coordinator



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Baked per serving:

<b>Nutrition Facts</b>		Amount / Serving	% Daily Value*	Amount / Serving	% Daily Value*
Serving Size 1 muffin (51g)		<b>Total Fat</b> 5g	7%	<b>Sodium</b> 105mg	4%
<b>Calories</b> 160		Saturated Fat 1.5g	8%	<b>Total Carbohydrate</b> 26g	9%
Calories from Fat 45		Trans Fat 0g		Dietary Fiber 2g	8%
Calories from Saturated Fat 15		Polyunsaturated Fat 1g		Sugars 13g	
*Percent Daily Values are based on a 2,000 calorie diet.		Monounsaturated Fat 2g		<b>Protein</b> 3g	
		<b>Cholesterol</b> 35mg	11%	Calcium 2%	Iron 4%
		Vitamin A 0%	Vitamin C 4%		

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, EGGS, WATER, ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), INVERT SUGAR, APPLES, SOYBEAN OIL, CONTAINS 2% OR LESS OF: PALM OIL, CANOLA OIL, WHEAT GLUTEN, OAT FIBER, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), MONO- AND DIGLYCERIDES, CINNAMON, MODIFIED CORN STARCH, POTASSIUM SORBATE (PRESERVATIVE), SODIUM ALGINATE, SALT, PROPYLENE GLYCOL MONOSTEARATE, SODIUM STEAROYL LACTYLATE, SOY LECITHIN, NATURAL FLAVOR, CAMEL COLOR, ENZYMES.  
CONTAINS: WHEAT, EGGS, SOY

**CLAIMS:**

1. Not more than 30% of total calories from fat. Not low in fat. Nutrition Facts panel must accompany this statement.
2. Not more than 10% of total calories from saturated fat. Not low in saturated fat. Nutrition Facts panel must accompany this statement.
3. 0g Trans Fat per muffin. 5g fat and 35mg cholesterol per muffin. Nutrition Facts panel must accompany this statement. Not low in total or saturated fat. Please see Nutrition Facts for fat and saturated fat content.
4. No High Fructose Corn Syrup.
5. No more than 30% added sugar by weight. Nutrition Facts panel must accompany this statement.

**OTHER:**

1. 0.75 Creditable Grain Ounce Equivalent
2. 10.1 grams whole grain per 51 gram muffin (51% minimum whole grain per total grain content)
3. 4.3 grams enriched flour per 51 gram muffin
4. Eligible for Whole Grain Council Stamp

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### NUTRITION VALUES (BAKED / UNROUNDED PER 100G)

Nutrient	Per 100g	Nutrient	Per 100g	Nutrient	Per 100g
<b>Basic Components</b>		Vitamin A - RE (RE)	0.15	Chromium (mcg)	--
Gram Weight (g)	100.00	Vitamin A - RAE (RAE)	0	Copper (mg)	0.00
Calories (kcal)	304.04	Carotenoid RE (RE)	0	Fluoride (mg)	0.01
Calories from Fat (kcal)	85.11	Retinol RE (RE)	0	Iodine (mcg)	0
Calories from SatFat (kcal)	27.98	Beta-Carotene (mcg)	0	Iron (mg)	1.67
Protein (g)	5.55	Vitamin B1 (mg)	0.16	Magnesium (mg)	26.97
Carbohydrates (g)	50.15	Vitamin B2 (mg)	0.20	Manganese (mg)	0.93
Dietary Fiber (g)	3.85	Vitamin B3 (mg)	1.46	Molybdenum (mcg)	--
Soluble Fiber (g)	1.16	Vitamin B3 - Niacin Equiv (mg)	0.01	Phosphorus (mg)	241.09
Total Sugars (g)	26.42	Vitamin B6 (mg)	0.09	Potassium (mg)	213.17
Monosaccharides (g)	0	Vitamin B12 (mcg)	0.19	Selenium (mcg)	0.01
Disaccharides (g)	0	Biotin (mcg)	0	Sodium (mg)	208.29
Other Carbs (g)	0.70	Vitamin C (mg)	4.22	Zinc (mg)	0.78
Fat (g)	9.52	Vitamin D - IU (IU)	5.00	<b>Poly Fats</b>	
Saturated Fat (g)	3.12	Vitamin D - mcg (mcg)	0	Omega 3 Fatty Acid (g)	0
Mono Fat (g)	4.31	Vitamin E - Alpha-Toco (mg)	0.20	Omega 6 Fatty Acid (g)	0
Poly Fat (g)	1.76	Folate (mcg)	35.67	<b>Other Nutrients</b>	
Trans Fatty Acid (g)	0.11	Folate, DFE (mcg)	0	Alcohol (g)	0
Cholesterol (mg)	65.39	Vitamin K (mcg)	0.18	Caffeine (mg)	0
Water (g)	32.95	Pantothenic Acid (mg)	0.26	Choline (mg)	0
<b>Vitamins</b>		<b>Minerals</b>			
Vitamin A - IU (IU)	88.46	Calcium (mg)	53.41		

**GMO STATUS:** BASED ON THE INFORMATION PROVIDED TO US BY OUR VENDORS, WE CANNOT GUARANTEE THAT THIS ITEM IS GENETICALLY MODIFIED ORGANISM (GMO) FREE.

**MSDS:** ALL ITEMS MANUFACTURED BY ARYZTA, LLC CONTAIN INGREDIENTS WHICH ARE ON THE GRAS (GENERALLY RECOGNIZED AS SAFE) LIST. THESE FOOD ITEMS DO NOT REQUIRE A MSDS (MATERIAL SAFETY DATA SHEET) AND ARE MADE IN COMPLIANCE WITH THE UNITED STATES OF AMERICA FEDERAL FOOD, DRUG AND COSMETIC ACT.

**CERTIFICATE OF MANUFACTURE:** ARYZTA, LLC CERTIFIES THAT ALL PRODUCTS ARE PREPARED, PROCESSED AND PACKAGED IN A FACILITY INSPECTED BY THE FOOD AND DRUG ADMINISTRATION AS WELL AS APPLICABLE STATE OR LOCAL HEALTH AGENCIES IN THE UNITED STATES OF AMERICA AND CANADA, USING ONLY INGREDIENTS AND PACKAGING THAT ARE APPROVED FOR FOOD USE.

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### PREPARATION and / or BAKING INSTRUCTIONS

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