



## FINISHED FOOD SPECIFICATION SHEET

|                  |            |                    |                            |
|------------------|------------|--------------------|----------------------------|
| Document:        | 21.03.08   | Item Number:       | 55689                      |
| Effective Date:  | 2017-10-31 | Program:           | 21.0 Specification Program |
| Supersedes Date: | 2017-06-28 | Market:            | USA                        |
| Date Validated:  | 2017-10-31 | Location:          | Corporate                  |
|                  |            | Country of Origin: | USA                        |
|                  |            | Controlled Copy    |                            |

Item Name: Naturally Chocolate Flavored Brownie Frozen Cookie Dough Made With Whole Grain

Finished Foods: Naturally Chocolate Flavored Brownie Cookies Made With Whole Grain

Brand / Customer: Otis Spunkmeyer Sub Brand: Delicious Essentials



**Food Item Description**

Delicious Essential cookies are frozen, pre-portioned cookie dough nuggets that are ready to bake and serve. Made to meet the strict school nutritional guidelines without sacrificing taste.

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

**Individual Food Specification**

Net Weight of Individual Packaged Unit:

|        |         |
|--------|---------|
| 1.5 oz | 42.52 g |
|--------|---------|

|                         |                              |
|-------------------------|------------------------------|
| <b>Raw Piece Weight</b> | <b>Prepared Piece Weight</b> |
|-------------------------|------------------------------|

|        |         |
|--------|---------|
| 1.5 oz | 1.43 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 (")      | Baked 2.8 | Baked 3.1 | Baked 3.4 |
| Weight (oz)       | 1.35      | 1.5       | 1.65      |

Prepared By: Tracy Ramirez, Regulatory Manager



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### PACKAGING

|   |                                    |
|---|------------------------------------|
| FDA Product Code: <u>N/A</u>              | Facility ID: <u>1103, 1180</u>     |
| USDA Establishment: <u>N/A</u>            |                                    |
| Retail Packaging UPC: <u>013087556896</u> | Internal Packaging UPC: <u>N/A</u> |
| Customer UPC: <u>N/A</u>                  | Customer Code: <u>N/A</u>          |
| Shipper UCC Code: <u>10013087556893</u>   |                                    |

Packaging Format: Dough pieces are deposited onto wax paper in a 5 x 6 pattern and stacked 8 layers per master shipper case.

|           |                       |                  |                       |                  |
|-----------|-----------------------|------------------|-----------------------|------------------|
| Wax paper | Package Type:         | <u>Wax paper</u> | Food Contact Surface: | <u>Paper - F</u> |
|           | Pieces per wax paper: | <u>30</u>        |                       |                  |

|      |                       |   |                      |                          |
|------|-----------------------|---|----------------------|--------------------------|
| Case | Package Type:         | <u>Case</u>                                 |                      |                          |
|      | Wax papers per Case:  | <u>8</u>                                    | Pieces per Case:     | <u>240</u>               |
|      | Case Dimensions:      | <u>13.188" L X 10.813" W<br/>X 7.875" H</u> | Case Cube (Cu. Ft.): | <u>0.650</u>             |
|      | Case Gross Wt. :      | <u>24 lb (10.886 kg)</u>                    | Case Net Wt. :       | <u>22.5 lb (10.2 kg)</u> |
|      | Cases per Row (T i):  | <u>12</u>                                   |                      |                          |
|      | Rows per Pallet (Hi): | <u>7</u>                                    |                      |                          |
|      | Cases per Pallet:     | <u>84</u>                                   |                      |                          |



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### ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

Eggs  
Milk  
Soy  
Wheat

### INGREDIENT STATEMENT

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), INVERT SUGAR, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVORS [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), WATER, EGGS, COCOA (PROCESSED WITH ALKALI), SOYBEAN OIL, MOLASSES, ROLLED OATS, MALTODEXTRIN, CONTAINS 2% OR LESS OF: SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT, MILK), MODIFIED CORN STARCH, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, DATEM, NATURAL FLAVORS.  
CONTAINS: EGGS, MILK, SOY, WHEAT.

### CN Statement

1. 8.27 grams whole wheat flour and 1.23 grams oats per 42.52 gram cookie dough piece. 9.5 grams total whole grains per 42.52 gram cookie dough piece. Meets Whole Grain Rich criteria.
2. 6.6 grams enriched flour per 42.52 gram cookie dough piece.
3. 16.1 grams creditable grains per 42.52 gram cookie dough piece.
4. 1 Creditable Grain Ounce Equivalent based on grain content.



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## NUTRITION VALUES

100g unrounded:

UNBAKED

BAKED\*

| Nutrients                   | Per Serving | Per 100g | Nutrients               | Per Serving | Per 100g |
|-----------------------------|-------------|----------|-------------------------|-------------|----------|
| Gram Weight (g)             | 42.524      | 100.000  | Potassium (mg)          | 113.376     | 266.615  |
| Calories (kcal)             | 157.762     | 370.992  | Carbohydrates (g)       | 26.244      | 61.714   |
| Calories from Fat (kcal)    | 43.308      | 101.843  | Total Dietary Fiber (g) | 1.935       | 4.550    |
| Calories from SatFat (kcal) | 14.522      | 34.150   | Total Sugars (g)        | 11.894      | 27.970   |
| Fat (g)                     | 4.836       | 11.372   | Protein (g)             | 2.293       | 5.393    |
| Saturated Fat (g)           | 1.614       | 3.794    | Vitamin A - IU (IU)     | 130.395     | 306.636  |
| Trans Fatty Acid (g)        | 0.053       | 0.126    | Vitamin C (mg)          | 0.075       | 0.177    |
| Poly Fat (g)                | 1.489       | 3.501    | Calcium (mg)            | 11.274      | 26.511   |
| Mono Fat (g)                | 1.469       | 3.455    | Iron (mg)               | 2.077       | 4.885    |
| Cholesterol (mg)            | 8.358       | 19.655   | Water (g)               | 8.018       | 18.854   |
| Sodium (mg)                 | 139.349     | 327.692  | Ash (g)                 | 0.849       | 1.996    |

| Nutrients                   | Per Serving | Per 100g | Nutrients               | Per Serving | Per 100g |
|-----------------------------|-------------|----------|-------------------------|-------------|----------|
| Gram Weight (g)             | 40.540      | 100.000  | Potassium (mg)          | 113.376     | 279.666  |
| Calories (kcal)             | 157.762     | 389.152  | Carbohydrates (g)       | 26.244      | 64.735   |
| Calories from Fat (kcal)    | 43.308      | 106.828  | Total Dietary Fiber (g) | 1.935       | 4.773    |
| Calories from SatFat (kcal) | 14.522      | 35.822   | Total Sugars (g)        | 11.894      | 29.340   |
| Fat (g)                     | 4.836       | 11.929   | Protein (g)             | 2.293       | 5.657    |
| Saturated Fat (g)           | 1.614       | 3.980    | Vitamin A - IU (IU)     | 130.395     | 321.646  |
| Trans Fatty Acid (g)        | 0.053       | 0.132    | Vitamin C (mg)          | 0.075       | 0.186    |
| Poly Fat (g)                | 1.489       | 3.672    | Calcium (mg)            | 11.274      | 27.809   |
| Mono Fat (g)                | 1.469       | 3.625    | Iron (mg)               | 2.077       | 5.124    |
| Cholesterol (mg)            | 8.358       | 20.617   | Water (g)               | 6.033       | 14.882   |
| Sodium (mg)                 | 139.349     | 343.733  | Ash (g)                 | 0.849       | 2.093    |

Retail panel (per serving):

UNBAKED

BAKED\*

| Nutrition Facts  |                           |
|--|---------------------------|
| Serving Size 1 cookie dough piece (43g)  |                           |
| Servings Per Container 240   |                           |
| Amount Per Serving   |                           |
| Calories 160   | Calories from Fat 45      |
| Calories from Saturated Fat 15   |                           |
| % Daily Value*   |                           |
| Total Fat 5g   | 8%                        |
| Saturated Fat 1.5g   | 8%                        |
| Trans Fat 0g   |                           |
| Polysaturated Fat 1.5g   |                           |
| Monounsaturated Fat 1.5g   |                           |
| Cholesterol 10mg   | 3%                        |
| Sodium 140mg   | 6%                        |
| Potassium 115mg  | 3%                        |
| Total Carbohydrate 26g   | 9%                        |
| Dietary Fiber 2g   | 8%                        |
| Sugars 12g   |                           |
| Protein 2g   |                           |
| Vitamin A 2%   | Vitamin C 0%              |
| Calcium 2%   | Iron 10%                  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |                           |
| Calories: 2,000 2,500  |                           |
| Total Fat  | Less than 65g 80g         |
| Saturated Fat  | Less than 20g 25g         |
| Cholesterol  | Less than 300mg 300mg     |
| Sodium   | Less than 2,400mg 2,400mg |
| Potassium  | 3,500 mg 3,500 mg         |
| Total Carbohydrate   | 300g 375g                 |
| Dietary Fiber  | 25g 30g                   |

| Nutrition Facts  |                           |
|--|---------------------------|
| Serving Size 1 cookie (41g)  |                           |
| Servings Per Container 240   |                           |
| Amount Per Serving   |                           |
| Calories 160   | Calories from Fat 45      |
| Calories from Saturated Fat 15   |                           |
| % Daily Value*   |                           |
| Total Fat 5g   | 8%                        |
| Saturated Fat 1.5g   | 8%                        |
| Trans Fat 0g   |                           |
| Polysaturated Fat 1.5g   |                           |
| Monounsaturated Fat 1.5g   |                           |
| Cholesterol 10mg   | 3%                        |
| Sodium 140mg   | 6%                        |
| Potassium 115mg  | 3%                        |
| Total Carbohydrate 26g   | 9%                        |
| Dietary Fiber 2g   | 8%                        |
| Sugars 12g   |                           |
| Protein 2g   |                           |
| Vitamin A 2%   | Vitamin C 0%              |
| Calcium 2%   | Iron 10%                  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |                           |
| Calories: 2,000 2,500  |                           |
| Total Fat  | Less than 65g 80g         |
| Saturated Fat  | Less than 20g 25g         |
| Cholesterol  | Less than 300mg 300mg     |
| Sodium   | Less than 2,400mg 2,400mg |
| Potassium  | 3,500 mg 3,500 mg         |
| Total Carbohydrate   | 300g 375g                 |
| Dietary Fiber  | 25g 30g                   |

\*Baked nutritional statement provided as a courtesy. Results may vary depending on oven and conditions.

Prepared By: *Tracy Ramirez* Tracy Ramirez, Regulatory Manager



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### CLAIMS

GMO Status: Partially produced with genetic engineering

Kosher: OU-Dairy

Smart Snack: Yes

Sold to Schools: Yes

Whole Grains Council Stamp: 50%+ stamp. Minimum 9 grams whole grain per serving.

Other: DO NOT CONSUME/EAT RAW COOKIE DOUGH.

No High Fructose Corn Syrup

Other: Minimum 50% of total grains as whole grain.

Other:
 

1. Not more than 200 calories per cookie dough piece.\*
2. Not more than 35% of total calories from fat. Not low in fat.\*
3. Not more than 10% of total calories from saturated fat. Not low in saturated fat.\*
4. 0g Trans fat per cookie dough piece. 5g fat and 10mg cholesterol per cookie dough piece. Not low in total or saturated fat. Please see Nutrition Facts for fat and saturated fat content.\* Trans fat statements will not be used on packaging unless requested by a customer.
5. Not more than 35% total sugar by weight.\*
6. Not more than 200mg sodium per serving.\*

Other criteria:
 

1. Not more than 20mg cholesterol per cookie dough piece.\*
2. Minimum 1g dietary fiber per cookie dough piece. Not low in total fat. 5g fat per cookie dough piece.\*

\*Nutrition Facts panel must accompany these statements.

### STORAGE & HANDLING

|                                    |   |   |
|------------------------------------|---|---|
| Total Shelf Life from Production:  | 365 days  | Distributed: Frozen (-10 - 10°F)                    |
| Best Before Date Format:           | Not applicable  |   |
| Lot Code Format (explained):       | Santa Ana: SAMMDDYY where SA= Santa Ana, MM = Month, DD = Day, YY = Year; Austin: YXXDDD where Y = last digit of the production year, XX = bakery specific shift code, DDD = Julian date. |   |
| Recommended Storage Conditions:    | Frozen  |   |
| Shelf Life After Baking:           | 1 day   | After Baking Storage Type: Ambient                  |
| Shelf Life After Defrosting:       | Not applicable  | After Defrost Storage Type: N/A                     |
| Min-Max. Distribution Temperature: | Frozen (-10 - 10°F)   | Min. Shelf Life Remaining at Receipt at DC: 30 days |



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### PREPARATION and / or BAKING INSTRUCTIONS

Oven Temp.: Otis Oven: Preset Temp., Commercial Convection Temp. 275° F, Conventional Gas/Electric Temp. 325 F°

Cook time: Otis Oven: 16 - 18 mins, Commercial Convection: 12 – 15 mins, Conventional Gas/Electric: 16 – 19 mins

#### STORAGE AND BAKING OF COOKIE DOUGH

STORAGE: Store cookie dough in freezer. Do not thaw dough before baking (Cookies will stay fresh and retain their shape when kept frozen.)

BAKING: Preheat ovens for 30 minutes.

Place a liner on baking pan.

Place cookies 3 inches apart on a parchment paper pan liner.

Bake in oven as indicated on chart above.

When properly baked, cookies will be golden brown.

Cookies will remain soft even after cooling.

Cooling: Let cookies cool for 20 minutes before removing baking pan.

Cookies are still baking while cooling on pan.

#### 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 be golden brown. Cookies will remain soft even after cooling.
- Shelf life: Cookies will remain fresh for several days if baked properly, and stored in sealed containers.

### ADDITIONAL DETAILS

Manufactured By:

ARYZTA LLC

6080 Center Drive, Suite 900

Los Angeles, CA 90045 U.S.A.

1-855-4-ARYZTA





Passion for good food

Formulation Statement for Documenting Grains in School Meals
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Delicious Essentials Nat Chocolate Flavored Brownie Frozen Cookie Dough Made W/Whole Grain Code No.: 55689

Manufacturer: Aryzta LLC

Serving Size: 1.5 oz dough piece

(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No How many grams: <2%

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: E

Table with 4 columns: Description of Creditable Grain Ingredient\*, Grams of Creditable Grain Ingredient per Portion A, Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B, Creditable Amount A ÷ B. Rows include Whole Wheat Flour, Enriched Wheat Flour, Oats, and Total Creditable Amount.

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 1.5oz (42.52 grams)

Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: Tracy Ramirez, MS, RDN
Printed Name

Regulatory Manager
Title
October 31, 2017
Date
918-323-5065
Phone Number

