



FINISHED FOOD SPECIFICATION SHEET

Effective Date: 2017-11-22	Document: 21.03.08	Item Number: 55683	
Supersedes Date: 2017-06-27	Program: 21.0 Specification Program	Market: USA	
Date Validated: 2017-11-22	Location: Corporate	Country of Origin: USA	
Controlled Copy			

Item Name: Oatmeal Raisin Frozen Cookie Dough Made With Whole Grain

Finished Foods: Oatmeal Raisin Cookies Made With Whole Grain

Brand / Customer: Otis Spunkmeyer Sub Brand: Delicious Essentials



Food Item Description

Delicious Essentials 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		
Raw Piece Weight	Prepared Piece Weight		
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 3.0	Baked 3.3	Baked 3.6
Weight (oz)	1.35	1.5	1.65



FINISHED FOOD SPECIFICATION SHEET

	Document: 21.03.08	Item Number: 55683	
Effective Date: 2017-11-22	Program: 21.0 Specification Program	Market: USA	
Supersedes Date: 2017-06-27	Location: Corporate	Country of Origin: USA	
Date Validated: 2017-11-22	Controlled Copy		

PACKAGING

FDA Product Code: <u>N/A</u>	Facility ID: <u>1103, 1180</u>
USDA Establishment: <u>N/A</u>	
Retail Packaging UPC: <u>013087556833</u>	Internal Packaging UPC: <u>N/A</u>
Customer UPC: <u>N/A</u>	Customer Code: <u>N/A</u>
Shipper UCC Code: <u>10013087556830</u>	
Packaging Format: <u>Dough pieces are deposited onto wax paper in a 5 x 6 pattern and stacked 8 layers per master shipper case.</u>	

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 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>	



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	55683
Effective Date:	2017-11-22	Program:	21.0 Specification Program
Supersedes Date:	2017-06-27	Market:	USA
Date Validated:	2017-11-22	Location:	Corporate
		Country of Origin:	USA
		Controlled Copy	

ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

- Eggs
- Milk
- Soy
- Wheat

INGREDIENT STATEMENT

INGREDIENTS: WHOLE GRAINS (WHOLE WHEAT FLOUR, ROLLED OATS), SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), RAISINS, EGGS, SOYBEAN OIL, INVERT SUGAR, MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, MONO-AND DIGLYCERIDES, NATURAL FLAVOR, CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), CONTAINS 2% OR LESS OF: MALTODEXTRIN, MOLASSES, WATER, BUTTER (CREAM [MILK], SALT), MONO- AND DIGLYCERIDES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, CINNAMON, DATEM, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVORS, LACTIC ACID, MODIFIED CORN STARCH.
CONTAINS: EGGS, MILK, SOY, WHEAT.

CN Statement

1. 6.3 grams whole wheat flour and 5.2 grams whole grain oats per 42.52 gram cookie dough piece. 11.5 grams total whole grains per 42.52 gram cookie dough piece. Meets Whole Grain Rich Criteria (min. 8g whole grain, min. 50% of total grain as whole grain).
2. 5.5 grams enriched flour per 42.52 gram cookie dough piece.
3. 17 grams total creditable grains per 42.52 gram cookie dough piece.
4. 1 Creditable Grain Ounce Equivalent based on grain content.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	55683
Effective Date:	2017-11-22	Program:	21.0 Specification Program
Supersedes Date:	2017-06-27	Market:	USA
Date Validated:	2017-11-22	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

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)	90.532	212.896
Calories (kcal)	168.406	396.023	Carbohydrates (g)	28.057	65.978
Calories from Fat (kcal)	47.623	111.989	Total Dietary Fiber (g)	1.646	3.872
Calories from SatFat (kcal)	14.763	34.717	Total Sugars (g)	14.126	33.218
Fat (g)	5.304	12.473	Protein (g)	2.248	5.285
Saturated Fat (g)	1.640	3.857	Vitamin A - IU (IU)	85.223	200.411
Trans Fatty Acid (g)	0.094	0.220	Vitamin C (mg)	0.112	0.263
Poly Fat (g)	1.718	4.039	Calcium (mg)	10.869	25.560
Mono Fat (g)	1.579	3.713	Iron (mg)	1.095	2.574
Cholesterol (mg)	12.119	28.500	Water (g)	6.162	14.490
Sodium (mg)	130.203	306.184	Ash (g)	0.729	1.715

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	40.540	100.000	Potassium (mg)	90.532	223.317
Calories (kcal)	168.406	415.408	Carbohydrates (g)	28.057	69.208
Calories from Fat (kcal)	47.623	117.471	Total Dietary Fiber (g)	1.646	4.061
Calories from SatFat (kcal)	14.763	36.417	Total Sugars (g)	14.126	34.845
Fat (g)	5.304	13.084	Protein (g)	2.248	5.544
Saturated Fat (g)	1.640	4.046	Vitamin A - IU (IU)	85.223	210.221
Trans Fatty Acid (g)	0.094	0.231	Vitamin C (mg)	0.112	0.276
Poly Fat (g)	1.718	4.237	Calcium (mg)	10.869	26.811
Mono Fat (g)	1.579	3.895	Iron (mg)	1.095	2.700
Cholesterol (mg)	12.119	29.895	Water (g)	4.177	10.304
Sodium (mg)	130.203	321.172	Ash (g)	0.729	1.799

Retail panel (per serving):

UNBAKED

BAKED*

Nutrition Facts	
Serving Size 1 cookie dough piece (43g)	
Servings Per Container 240	
Amount Per Serving	
Calories 170	Calories from Fat 50
Calories from Saturated Fat 15	
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1.5g	
Cholesterol 10mg	3%
Sodium 130mg	5%
Potassium 90mg	3%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	8%
Sugars 14g	
Protein 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 6%
*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 170	Calories from Fat 50
Calories from Saturated Fat 15	
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1.5g	
Cholesterol 10mg	3%
Sodium 130mg	5%
Potassium 90mg	3%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	8%
Sugars 14g	
Protein 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 6%
*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.



FINISHED FOOD SPECIFICATION SHEET

	Document: 21.03.08	Item Number: 55683	
Effective Date: 2017-11-22	Program: 21.0 Specification Program	Market: USA	
Supersedes Date: 2017-06-27	Location: Corporate	Country of Origin: USA	
Date Validated: 2017-11-22	Controlled Copy		

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 11 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:	<ol style="list-style-type: none"> 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:	<p>Other criteria:</p> <ol style="list-style-type: none"> 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.* <p>*Nutrition Facts panel must accompany these statements.</p>

STORAGE & HANDLING

Total Shelf Life from Production:	365 days	Distributed: Frozen (-10 - 10°F)
Best Before Date Format:	Not applied by ARYZTA.	
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



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	55683
Effective Date:	2017-11-22	Program:	21.0 Specification Program
Supersedes Date:	2017-06-27	Market:	USA
Date Validated:	2017-11-22	Location:	Corporate
		Country of Origin:	USA
		Controlled Copy	

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: 14 – 17 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 Oatmeal Raisin Frozen Cookie Dough Made W/Whole Grain Code No.: 55683

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
November 22, 2017
Date
918-323-5065
Phone Number

