

FINISHED GOODS SPECIFICATION SHEET

Document: Item Number: 58810

Program: 21.0 Specification Program

Effective Date: 1/22/2014 **Location:** Corporate

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Item Name:

TURTLE FROZEN COOKIE DOUGH

Finished Food: TURTLE COOKIES Market: US

Brand/Customer: OTIS SPUNKMEYER Sub Brand: SWEET DISCOVERY



Batter Weight		Final Baked Weight		
1.33 OZ (38 grams)		1.26 OZ (36 grams)		
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	
Circum. (")	N/A	N/A	N/A	

^{*} Image provided for reference only. Actual item size and dimensions may be different.

ITEM DESCRIPTION

All of the decadence of the favorite candy made with caramel chips, chocolate chips and pecans in a decadent chocolatey dough.

ITEM PACKAGING					
No. of Pieces / Case or Tray:	240 per case;		No. of Trays / Case:	N/A	
Cases per Pallet:	84		Case Gross Wt. (lbs):	21.25	
Rows per Pallet (Hi):	9		Case Gross Wt. (kgs):	9.60	
Cases per Row (Ti):	10		Case Net Wt. (lbs):	20	
Case Dimensions:	16.375 X 10.375 X	7.938	Case Net Wt. (kgs):	9.06	
Case Cube (Cu. Ft.):	0.78		No. of Bags / Case:	N/A	
Shipper UCC Code:	10013087588108		Retail Packaging UPC:	013087588101	
Customer Code:	N/A		Customer UPC:	N/A	
Manufacturing Location (GLN):	1104; 1105		Packaging Format:	Bag in Box	

STORAGE & HANDLING				
Total Shelf Life from Production:	365 days Frozen	Distributed:	Frozen	
Best Before Date Format:	4C022 (last digit of the current year, bakery shift identifier and Julian date)	Recommended Storage Conditions:	Frozen	
Shelf Life After Baking (if Applicable):	1 day(s)	Max. Distribution Temperature:	10 F	
Shelf Life After Defrosting (if Applicable):	N/A day(s) N/A	Min. Distribution Temperature:	-10 F	

Certified Kosher
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Certified Halal	
No	

Certified Organic	
No	

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Regulatory Coordinator



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INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, CONTAINS 2% OR LESS OF SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVORS, CITRIC ACID, VITAMIN A PALMITATE, BETA CAROTENE [COLOR]), CARAMEL BITS (SUGAR, CORN SYRUP, NONFAT MILK, PALM OIL, CREAM, SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR, SOY LECITHIN), CARAMEL DROPS (SUGAR, PARTIALLY HYDROGENATED PALM KERNEL AND COCONUT OILS, WHEY (MILK), SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, YELLOW 6 LAKE AND YELLOW 5 LAKE AND BLUE 2 LAKE [COLORS], SALT), PECANS, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, MILK FAT, SOY LECITHIN, VANILLA EXTRACT), EGGS, COCOA (PROCESSED WITH ALKALI), CONTAINS 2% OR LESS OF: HIGH FRUCTOSE CORN SYRUP, MOLASSES, WATER, SALT, BAKING SODA, NATURAL AND ARTIFICIAL FLAVOR.

CLAIMS

OTHER:

- $1. \quad 0.25 \ Creditable \ Grain \ Ounce \ Equivalents. \ Does \ not \ meet \ Whole \ Grain \ rich \ criteria.$
- 2. 7.859 grams enriched flour per 38 gram cookie dough.

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Per 100g (unrounded):

Soluble Fiber (g)

Insoluble Fiber (g)

Total Sugars (g)

Other Carbs (g)

Protein (g)

Water (g)

Ash (g)

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0.01 Boron (mcg)

Chloride (mg)

Fluoride (mg)

Chromium (mcg)

Manganese (mg)

Selenium (mcg)

Molybdenum (mcg)

0

0.01

0.11

0.11

14.52

27.44

1.66

0.04

191.60

0.00

0.07

3.20

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N/A

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0.21

0.50

40.26

1.78

5.16

1.59

1.31

Vitamins

Vitamin A - IU (IU)

Vitamin D - IU (IU)

Vitamin E - IU (IU)

Vitamin B1 (mg)

Vitamin B2 (mg)

Vitamin ℂ (mg)

X BAKED

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NUTRITION VALUES

DOUGH

Vitamin B3 - Niacin Equiv (mg)

Vitamin D - mcg (mcg)

Vitamin E - Alpha-Toco (mg)

Vitamin E - Alpha-Toco Equiv (mg)

Vitamin E - mg (mg)

Folic Acid (mcg)

Folate, DFE (mcg)

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Gram Weight (g)	100.00	Vitamin B6 (mg)	0.02	Cryptoxanthin (mcg)	0.6
Calories (kcal)	476.61	Calories from TransFat (kcal)	1.40	Folate (mcg)	41.21	Vitamin K (mcg)	0.0
Calories from Fat (kcal)	218.14	Starch (g)	0.03	Vitamin B12 (mcg)	0.06	Minerals	
Calories from SatFat (kcal)	95.50	Monosaccharides (g)	0	Biotin (mcg)		Sodium (mg)	376.2
Fat (g)	24.37	Galactose (g)	0	Pantothenic Acid (mg)	0.13	Potassium (mg)	121.9
Saturated Fat (g)	10.61	Glucose (g)	0.00	Vitamin A - RE (RE)	0.06	Calcium (mg)	39.8
Trans Fatty Acid (g)	0.16	Fructose (g)	0.00	Vitamin A - RAE (RAE)	0.02	Iron (mg)	3.6
Poly Fat (g)	5.40	Disaccharides (g)	0	Carotenoid RE (RE)	0.04	Phosphorus (mg)	64.8
Mono Fat (g)	10.02	Lactose (g)	0	Retinol RE (RE)	0	Magnesium (mg)	22.1
Cholesterol (mg)	22.01	Sucrose (g)	20.39	Alpha-Carotene (mcg)	0	Zinc (mg)	0.2
Carbohydrates (g)	61.85	Maltose (g)	0	Beta-Carotene (mcg)	0	lodine (mcg)	
Dietary Fiber (g)	3.00	Net Carbs (g)	58.85	Beta-Carotene Equiv (mcg)	2.75	Copper (mg)	0.

693.73

0.37

1.55

0.16

0.16

0.14

Nutrition Facts Serving Size 1 Cookie (36g) Servings Per Container 240 Calories 180 alories 180 Calories from Fat 80 Calories from Saturated Fat 45 Total Fat 9g 13% Saturated Fat 4g Trans Fat 0g Polyunsaturated Fat 2g Monounsaturated Fat 3.5g Cholesterol 10mg Sodium 135mg 6% Total Carbohydrate 22g 7% Dietary Fiber 1g 4% Sugars 14g Protein 2g Vitamin A 4% • Vitamin C 0% Calcium 2% Iron 8%

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PREPARATION and / or BAKING INSTRUCTIONS

Baking Instructions:

Effective Date:

Place cookies on parchment paper.

Cookie placement on a standard institutional 18x26" baking sheet is as follows:

For 1.33, and 0.75 ounce sizes, place up to 35 (5x7) cookies per sheet pan.

Using an Otis Oven and 9.75x14.75 inch parchment paper, place 1.33 oz. and smaller sizes in a 3 x 4 pattern on the baking sheet.

Otis Oven*: 280 F for 16-19 min; Commercial Convection: 300 F for 11-14 min; Commercial Rack Oven: 300 F for 12-14 min; Residential Gas/Electric: 325 F for 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 increase cookie spread, bake at the lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

Cookies should cool for 20 – 30 minutes prior to removing from the parchment paper.

Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Unbaked cookies will appear pale, slightly grey in the center, greasy and have a soft pliable texture.

Over-baked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

Storage:

Store cookie dough in freezer

Do not thaw dough before baking

Cookies will remain fresh for up to 1 year and retain their shape best when kept frozen.

GMO STATUS / MSDS / COO STATEMENT

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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