



## FINISHED FOOD SPECIFICATION SHEET

Effective Date: 2017-10-26	Document: 21.03.08	Item Number: 55670	
Supersedes Date: 2017-06-28	Program: 21.0 Specification Program	Market: USA	
Date Validated: 2017-10-26	Location: Corporate	Country of Origin: USA	
Controlled Copy			

Item Name: Chocolate Chip Frozen Cookie Dough Made With Whole Grain  
 Finished Foods: Chocolate Chip Cookie(s) 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:

1.0 oz	28.35 g
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Raw Piece Weight	Prepared Piece Weight
1.0 oz	0.95 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 2.4	Baked 2.65	Baked 2.9
Weight (oz)	0.9	1	1.1



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### PACKAGING

FDA Product Code: N/A Facility ID: 1103, 1180  
 USDA Establishment: N/A  
 Retail Packaging UPC: 013087556704 Internal Packaging UPC: N/A  
 Customer UPC: N/A Customer Code: N/A  
 Shipper UCC Code: 10013087556701  
 Packaging Format: Dough pieces are deposited onto wax paper in a 6 x 8 pattern and stacked 8 layers per case.

Wax paper	Package Type:	<u>Wax paper</u>	Food Contact Surface:	<u>Paper - F</u>
	Pieces per Wax Paper:	<u>48</u>		

Case	Package Type:	<u>Case</u>		
	Wax papers per Case:	<u>8</u>	Pieces per Case:	<u>384</u>
	Case Dimensions:	<u>14.313" L X 10.813" W X 7.188" H</u>	Case Cube (Cu. Ft.):	<u>0.644</u>
	Case Gross Wt. :	<u>25.25 lb (11.45 kg)</u>	Case Net Wt. :	<u>24 lb (10.89 kg)</u>
	Cases per Row (Ti):	<u>11</u>		
	Rows per Pallet (Hi):	<u>8</u>		
	Cases per Pallet:	<u>88</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, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT, MILK), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, EGGS, INVERT SUGAR, CANOLA OIL, CONTAINS 2% OR LESS OF: MOLASSES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), PALM AND PALM KERNEL OIL, SOY LECITHIN, SALT, DATEM, SODIUM STEAROYL LACTYLATE, MALTODEXTRIN, NATURAL AND ARTIFICIAL FLAVORS, LACTIC ACID, MODIFIED CORN STARCH.  
CONTAINS: EGGS, MILK, SOY, WHEAT.

### CN Statement

1. 8.06 grams whole wheat flour per 28.35 gram cookie dough piece. Meets Whole Grain Rich Criteria (min. 8g whole grain, min. 50% of total grain as whole grain).
2. 3.5 grams enriched flour per 28.35 gram cookie dough piece.
3. 11.56 grams total creditable grains per 28.35 gram cookie dough piece.
4. 0.5 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)	28.350	100.000	Potassium (mg)	59.061	208.332
Calories (kcal)	106.573	375.926	Carbohydrates (g)	17.743	62.587
Calories from Fat (kcal)	32.398	114.279	Total Dietary Fiber (g)	1.399	4.934
Calories from SatFat (kcal)	9.857	34.771	Total Sugars (g)	8.428	29.730
Fat (g)	3.607	12.722	Protein (g)	1.469	5.180
Saturated Fat (g)	1.095	3.863	Vitamin A - IU (IU)	8.155	28.765
Trans Fatty Acid (g)	0.035	0.123	Vitamin C (mg)	0.002	0.006
Poly Fat (g)	1.138	4.014	Calcium (mg)	6.286	22.173
Mono Fat (g)	1.155	4.074	Iron (mg)	1.019	3.594
Cholesterol (mg)	5.581	19.687	Water (g)	4.949	17.456
Sodium (mg)	83.718	295.306	Ash (g)	0.513	1.810

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	26.932	100.000	Potassium (mg)	59.061	219.296
Calories (kcal)	106.573	395.711	Carbohydrates (g)	17.743	65.881
Calories from Fat (kcal)	32.398	120.294	Total Dietary Fiber (g)	1.399	5.194
Calories from SatFat (kcal)	9.857	36.601	Total Sugars (g)	8.428	31.295
Fat (g)	3.607	13.391	Protein (g)	1.469	5.453
Saturated Fat (g)	1.095	4.067	Vitamin A - IU (IU)	8.155	30.279
Trans Fatty Acid (g)	0.035	0.130	Vitamin C (mg)	0.002	0.007
Poly Fat (g)	1.138	4.225	Calcium (mg)	6.286	23.340
Mono Fat (g)	1.155	4.288	Iron (mg)	1.019	3.783
Cholesterol (mg)	5.581	20.723	Water (g)	3.531	13.112
Sodium (mg)	83.718	310.848	Ash (g)	0.513	1.905

Retail panel (per serving):

UNBAKED

BAKED\*

Nutrition Facts	
Serving Size 1 cookie dough piece (28g)	
Servings Per Container 384	
Amount Per Serving	
Calories 110	Calories from Fat 30
Calories from Saturated Fat 10	
	% Daily Value*
<b>Total Fat 3.5g</b>	<b>5%</b>
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1g	
<b>Cholesterol 5mg</b>	<b>2%</b>
<b>Sodium 85mg</b>	<b>4%</b>
<b>Potassium 60mg</b>	<b>2%</b>
<b>Total Carbohydrate 18g</b>	<b>6%</b>
Dietary Fiber 1g	4%
Sugars 8g	
<b>Protein 1g</b>	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• 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

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Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• 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.

Prepared By:  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 8 grams whole grain per cookie dough piece.
Other:	DO NOT CONSUME/EAT RAW COOKIE DOUGH.
No High Fructose Corn Syrup	
Other:	<p>Minimum 50% total grains as whole grain.</p> <ol style="list-style-type: none"> <li>1. Not more than 200 calories per cookie dough piece.*</li> <li>2. Not more than 35% of total calories from fat. Not low in fat.*</li> <li>3. Not more than 10% of total calories from saturated fat. Not low in saturated fat.*</li> <li>4. 0g Trans fat per cookie dough piece. 3.5g fat and 5mg 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.</li> <li>5. Not more than 35% total sugar by weight.*</li> <li>6. Not more than 200mg sodium per serving.*</li> </ol>
Other:	<p>Other criteria:</p> <ol style="list-style-type: none"> <li>1. Not more than 20mg cholesterol per cookie dough piece.</li> <li>2. Minimum 1g dietary fiber per cookie dough piece. Not low in total fat. 3.5g fat per cookie dough piece.</li> </ol> <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 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 Temperature and Times for 1 OZ:

Otis Convection Oven: Preset Temp, 15 -17 Minutes; Commerical Oven: 275 °F, 12-14 Minutes; Conventional Gas/Electric Ovens: 325 °F, 15-18 Minutes

### BAKING:

Preheat ovens for 30 minutes.

Place a pan liner on baking pan.

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

Bake in oven as indicated above.

### COOLING:

Let cookies cool for 20 minutes before removing from baking pan.

Cookies are still baking while cooling on the 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 Chocolate Chip Frozen Cookie Dough Made W/Whole Grain Code No.: 55670

Manufacturer: Aryzta LLC

Serving Size: 1 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, and Total Creditable Amount 0.5.

\*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 oz (28.35 grams)

Total contribution of product (per portion) 0.5 oz equivalent

I certify that the above information is true and correct and that a 1 ounce portion of this product (ready for serving) provides 0.5 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 26, 2017

Date

918-323-5065

Phone Number

