



FINISHED FOOD SPECIFICATION SHEET

Effective Date: 2017-10-27	Document: 21.03.08	Item Number: 55674	
Supersedes Date: 2017-06-30	Program: 21.0 Specification Program	Market: USA	
Date Validated: 2017-10-27	Location: Corporate	Country of Origin: USA	
	Controlled Copy		

PACKAGING

FDA Product Code: N/A Facility ID: 1103, 1180
 USDA Establishment: N/A
 Retail Packaging UPC: 013087556742 Internal Packaging UPC: N/A
 Customer UPC: N/A Customer Code: N/A
 Shipper UCC Code: 10013087556749
 Packaging Format: Dough pieces are deposited onto wax paper in a 6 x 8 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>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 (T i): <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, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, INVERT SUGAR, WATER, MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR, CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), SOYBEAN OIL, ROLLED OATS, CONTAINS 2% OR LESS OF: BUTTER (CREAM [MILK], SALT), MONO- AND DIGLYCERIDES, BAKING SODA, MODIFIED CORN STARCH, SALT, SOY LECITHIN, NATURAL FLAVORS, POTASSIUM CHLORIDE, TURMERIC AND ANNATTO (COLOR).
CONTAINS: EGGS, MILK, SOY, WHEAT.

CN Statement

1. 7.32 grams whole wheat flour and 0.77 grams oats per 28.35 gram cookie dough piece. 8.09 grams total whole grains 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. 4.5 grams enriched flour per 28.35 gram cookie dough piece.
3. 12.59 grams total creditable grains per 28.35 gram cookie dough piece.
4. 0.75 Creditable Grain Ounce Equivalent based on grain content.



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NUTRITION VALUES

100g unrounded: UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	28.350	100.000	Potassium (mg)	51.896	183.056
Calories (kcal)	107.638	379.681	Carbohydrates (g)	18.200	64.199
Calories from Fat (kcal)	28.673	101.140	Total Dietary Fiber (g)	1.114	3.928
Calories from SatFat (kcal)	10.230	36.086	Total Sugars (g)	8.650	30.512
Fat (g)	3.196	11.273	Protein (g)	1.462	5.158
Saturated Fat (g)	1.137	4.010	Vitamin A - IU (IU)	66.071	233.059
Trans Fatty Acid (g)	0.060	0.211	Vitamin C (mg)	0.002	0.008
Poly Fat (g)	0.889	3.134	Calcium (mg)	4.392	15.494
Mono Fat (g)	0.989	3.488	Iron (mg)	0.544	1.920
Cholesterol (mg)	8.392	29.601	Water (g)	4.991	17.604
Sodium (mg)	77.074	271.872	Ash (g)	0.426	1.503

BAKED*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	26.932	100.000	Potassium (mg)	51.896	192.691
Calories (kcal)	107.638	399.664	Carbohydrates (g)	18.200	67.578
Calories from Fat (kcal)	28.673	106.463	Total Dietary Fiber (g)	1.114	4.135
Calories from SatFat (kcal)	10.230	37.985	Total Sugars (g)	8.650	32.118
Fat (g)	3.196	11.867	Protein (g)	1.462	5.430
Saturated Fat (g)	1.137	4.221	Vitamin A - IU (IU)	66.071	245.325
Trans Fatty Acid (g)	0.060	0.222	Vitamin C (mg)	0.002	0.008
Poly Fat (g)	0.889	3.299	Calcium (mg)	4.392	16.309
Mono Fat (g)	0.989	3.672	Iron (mg)	0.544	2.021
Cholesterol (mg)	8.392	31.159	Water (g)	3.573	13.267
Sodium (mg)	77.074	286.181	Ash (g)	0.426	1.582

Retail panel (per serving): UNBAKED

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*
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1g	
Cholesterol 10mg	3%
Sodium 75mg	3%
Potassium 50mg	1%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	4%
Sugars 9g	
Protein 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 4%
*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*

Nutrition Facts	
Serving Size 1 cookie (27g) Servings Per Container 384	
Amount Per Serving	
Calories 110	Calories from Fat 30
Calories from Saturated Fat 10	
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1g	
Cholesterol 10mg	3%
Sodium 75mg	3%
Potassium 50mg	1%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	4%
Sugars 9g	
Protein 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 4%
*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 serving.
Other:	DO NOT CONSUME/EAT RAW COOKIE DOUGH
No High Fructose Corn Syrup	
Other:	<p>Minimum 50% of total grains as whole grain.</p> <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. 3g 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. 3g 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 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.

Product Name: Delicious Essentials Sugar Frozen Cookie Dough Made W/Whole Grain Code No.: 55674

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).

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

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, Oats, Enriched Wheat Flour, 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.
3 Total 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) 0.75 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 0.75 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Signature
Tracy Ramirez, MS, RDN
Printed Name

Regulatory Manager
Title
October 27, 2017
Date
918-323-5065
Phone Number

