



FINISHED FOOD SPECIFICATION SHEET

	Document: 21.03.08	Item Number: 55678	
Effective Date: 2017-04-18	Program: 21.0 Specification Program	Market: USA	
Supersedes Date: 2015-12-16	Location: Corporate	Country of Origin: USA	
Date Validated: 2017-04-18	Controlled Copy		

Item Name: Carnival Multi-Colored Candy Coated Chocolate Gem Frozen Cookie Dough Made With Whole Grain

Finished Foods: Carnival Multi-Colored Candy Coated Chocolate Gem 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 oz	28.35 g
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Raw Piece Weight	Prepared Piece Weight
1 oz	0.95 oz

Baked 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 (")	2.2	2.5	2.9
Weight (oz)	Unbaked 0.9	Unbaked 1	Unbaked 1.1



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PACKAGING

FDA Product Code: N/A	Facility ID: 1103, 1047992
USDA Establishment: N/A	
Retail Packaging UPC: 013087556780	Internal Packaging UPC: N/A
Customer UPC: N/A	Customer Code: N/A
Shipper UCC Code: 10013087556787	

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

Wax paper	Food Contact Surface:	Paper - F	
	Package Type:	Wax paper	
	Pieces per wax paper:	48	
Case	Package Type:	Case	
	Wax papers per Case:	8	Pieces per Case: 384
	Case Dimensions:	14.313" L X 10.813" W X 7.188" H	Case Cube (Cu. Ft.): 0.644
	Case Gross Wt. :	25.25 lb (11.45 kg)	Case Net Wt. : 24 lb (10.89 kg)
	Cases per Row (Ti):	11	
	Rows per Pallet (Hi):	8	
	Cases per Pallet:	88	



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ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

- Egg
- Milk
- Soy
- Wheat

INGREDIENT STATEMENT

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CANDY COATED SEMI-SWEET CHOCOLATE GEMS (SEMI-SWEET CHOCOLATE [SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA POWDER, MILK], SUGAR, ARTIFICIAL COLORING [TITANIUM DIOXIDE, BLUE 2 LAKE, YELLOW 6 LAKE, YELLOW 5 LAKE, RED 40 LAKE, BLUE 1 LAKE, YELLOW 6], ACACIA GUM, CORN SYRUP, CONFECTIONER'S GLAZE [SHELLAC AND/OR CARNAUBA WAX AND/OR BEESWAX, REFINED COCONUT OIL]), WATER, INVERT SUGAR, EGGS, CANOLA OIL, SOYBEAN OIL, CONTAINS 2% OR LESS OF: LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MOLASSES, PALM AND PALM KERNEL OIL, SOY LECITHIN, SALT, DATEM, SODIUM STEAROYL LACTYLATE, MALTODEXTRIN, NATURAL AND ARTIFICIAL FLAVORS, LACTIC ACID, MODIFIED CORN STARCH. CONTAINS: EGG, MILK, SOY, WHEAT.

DO NOT EAT RAW COOKIE DOUGH

CN Statement

1. 8.05 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. 4.02 grams enriched flour per 28.35 gram cookie dough piece.
3. 12.07 grams total creditable grains per 28.35 gram cookie dough piece.
4. 0.75 Creditable Grain Ounce Equivalents based on grain content.



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NUTRITION VALUES

100g unrounded:

BAKED

UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Trans Fatty Acid (g)	0.03	0.11	Ash (g)	0.48	1.69	Vitamin B3 (mg)	0.21	0.75
Gram Weight (g)	28.35	100.00	Cholesterol (mg)	5.61	19.78	Vitamins			Minerals		
Calories (kcal)	105.42	371.85	Carbohydrates (g)	17.94	63.29	Vitamin A - IU (IU)	9.46	33.35	Calcium (mg)	5.15	18.17
Calories from Fat (kcal)	30.37	107.11	Dietary Fiber (2016) (g)	1.13	3.98	Vitamin A - RAE (mcg)	0	0	Iron (mg)	0.65	2.29
Calories from SatFat (kcal)	8.57	30.22	Total Dietary Fiber (g)	1.27	4.47	Vitamin C (mg)	0.00	0.01	Potassium (mg)	47.76	168.48
Fat (g)	3.39	11.95	Total Sugars (g)	8.08	28.49	Vitamin D - mcg (mcg)	0.03	0.10	Sodium (mg)	82.59	291.34
Saturated Fat (g)	0.95	3.36	Added Sugar (g)	7.99	28.19	Vitamin D - IU (IU)	1.10	3.88			
Poly Fat (g)	1.05	3.71	Protein (g)	1.39	4.91	Vitamin B1 (mg)	0.06	0.21			
Mono Fat (g)	1.25	4.42	Water (g)	5.00	17.63	Vitamin B2 (mg)	0.03	0.12			

100g unrounded:

BAKED

Baked nutrition provided as a courtesy. Oven bake losses vary. A 5% bake loss was assumed.

UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Trans Fatty Acid (g)	0.03	0.12	Ash (g)	0.48	1.77	Vitamin B3 (mg)	0.21	0.79
Gram Weight (g)	26.93	100.00	Cholesterol (mg)	5.61	20.82	Vitamins			Minerals		
Calories (kcal)	105.42	391.42	Carbohydrates (g)	17.94	66.62	Vitamin A - IU (IU)	9.46	35.11	Calcium (mg)	5.15	19.13
Calories from Fat (kcal)	30.37	112.75	Dietary Fiber (2016) (g)	1.13	4.19	Vitamin A - RAE (mcg)	0	0	Iron (mg)	0.65	2.41
Calories from SatFat (kcal)	8.57	31.81	Total Dietary Fiber (g)	1.27	4.71	Vitamin C (mg)	0.00	0.01	Potassium (mg)	47.76	177.34
Fat (g)	3.39	12.58	Total Sugars (g)	8.08	29.99	Vitamin D - mcg (mcg)	0.03	0.10	Sodium (mg)	82.59	306.68
Saturated Fat (g)	0.95	3.53	Added Sugar (g)	7.99	29.68	Vitamin D - IU (IU)	1.10	4.09			
Poly Fat (g)	1.05	3.91	Protein (g)	1.39	5.17	Vitamin B1 (mg)	0.06	0.22			
Mono Fat (g)	1.25	4.66	Water (g)	3.58	13.29	Vitamin B2 (mg)	0.03	0.13			

Retail panel (per serving):

UNBAKED

BAKED

Baked nutrition provided as a courtesy. Oven bake losses vary. A 5% bake loss was assumed.

Nutrition Facts	
384 servings per container	
Serving size 1 cookie dough piece (28g)	
Amount per serving	
Calories	110
Calories from Saturated Fat 10	
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1.5g	
Cholesterol 5mg	2%
Sodium 85mg	4%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 8g Added Sugars	16%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 1mg	6%
Potassium 48mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrition Facts	
384 servings per container	
Serving size 1 cookie (27g)	
Amount per serving	
Calories	110
Calories from Saturated Fat 10	
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1.5g	
Cholesterol 5mg	2%
Sodium 85mg	4%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 8g Added Sugars	16%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 1mg	6%
Potassium 48mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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CLAIMS

GMO Status: Partially produced with genetic engineering

Kosher: OU-D

Smart Snack: Yes

Sold to Schools: Yes

Whole Grains Council Stamp: 50% stamp. Minimum 8 grams whole grain per serving.

No High Fructose Corn Syrup

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

Other:

1. Not more than 200 calories per serving.
2. Not more than 35% of total calories from fat.
3. Not more than 10% of total calories from saturated fat.
4. 0g Trans fat per serving.
5. Not more than 35% total sugar by weight.
6. Not more than 200mg sodium per serving.

Not low in total fat or saturated fat. Please see Nutrition Facts for information on fat and saturated fat.

STORAGE & HANDLING

Total Shelf Life from Production: 365 days	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: Not applicable	
Lot Code Format (explained): 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

Distributed by:

ARYZTA LLC

6080 Center Drive, Suite 900

Los Angeles, CA 90045 U.S.A.

1-855-4-ARYZTA

Delicious
Essentials



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 Carnival Frozen Cookie Dough Made W/Whole Grain Code No.: 55678

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: 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 B, Creditable Amount A ÷ B. Rows include Whole Wheat Flour, 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
Date: April 18, 2017
Phone Number: 918-323-5065

