FINISHED FOOD SPECIFICATION SHEET

		Document:	21.03.08	**Item Number:**	10144
Effective Date:	**2017-06-23**	**Program:**	21.0 Specification Program	**Market:**	USA
Supersedes Date:	**2017-03-23**	**Location:**	Corporate	**Country of Origin:**	USA
Date Validated:	**2017-06-23**	Controlled Copy			

Item Name: Naturally Flavored Banana Muffin(s) made with Whole Grain

Finished Foods: Naturally Flavored Banana Muffin(s) made with Whole Grain

Brand / Customer: Otis Spunkmeyer **Sub Brand:** Delicious Essentials

Food Item Description

Delicious Essentials Thaw and Serve Banana Muffin made with Whole Grain. Available in a 2oz and a 4oz size. They are made to meet strict school nutritional guidelines without sacrificing taste.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

2.0 oz	57 g

Raw Piece Weight	Prepared Piece Weight
2.2 oz	2.0 oz

Baked Item Dimensions

	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	2.2	2.35	2.5
Circumference (")	N/A	N/A	N/A
Diameter (")	2.3	2.4	2.5
Weight (oz)	1.9	2.0	2.1

Prepared By: Emily Kerwick, Regulatory Analyst

FINISHED FOOD SPECIFICATION SHEET

	Document:	21.03.08	**Item Number:**	10144
Effective Date: 2017-06-23	**Program:**	21.0 Specification Program	**Market:**	USA
Supersedes Date: 2017-03-23	**Location:**	Corporate	**Country of Origin:**	USA
Date Validated: 2017-06-23	Controlled Copy			

PACKAGING

FDA Product Code: N/A
Facility ID: 1101, 110U, 1004055
USDA Establishment: N/A
Retail Packaging UPC: 013087101447
Internal Packaging UPC: N/A
Customer UPC: N/A
Customer Code: N/A
Shipper UCC Code: 10013087101444
Packaging Format: Individually wrapped muffins are bulk packed in a master shipping case.

IW	**Package Type:**	IW	**Food Contact Surface:**	Film - G
	Pieces per IW:	1		
	IW Dimensions:	" L **X** " W **X** " H	**IW Cube (Cu. Ft.):**	
	IW Gross Wt. :	lbs kg	**IW Net Wt. :**	lbs kg
Case	**Package Type:**	Case		
	IWs per Case:	72	**Pieces per Case:**	72
	Case Dimensions:	16.445" L **X** 10.945" W **X** 8.265" H	**Case Cube (Cu. Ft.):**	0.86
	Case Gross Wt. :	10.75 lbs 4.87 kg	**Case Net Wt. :**	9 lbs 4.08 kg
	Cases per Row (Ti):	9		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	81		

Prepared By: Emily Kerwick, Regulatory Analyst

FINISHED FOOD SPECIFICATION SHEET

		Document:	21.03.08	**Item Number:**	10144
Effective Date:	**2017-06-23**	**Program:**	21.0 Specification Program	**Market:**	USA
Supersedes Date:	**2017-03-23**	**Location:**	Corporate	**Country of Origin:**	USA
Date Validated:	**2017-06-23**	Controlled Copy			

ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

Egg
Soy
Wheat

INGREDIENT STATEMENT

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, EGGS, WATER, BANANAS, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), INVERT SUGAR, SOYBEAN OIL, CONTAINS 2% OR LESS OF: PALM OIL, CANOLA OIL, OAT FIBER, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, WHEAT GLUTEN, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), MONO- AND DIGLYCERIDES, MODIFIED CORN STARCH, POTASSIUM SORBATE (PRESERVATIVE), SODIUM ALGINATE, SALT, SOY LECITHIN, SODIUM STEAROYL LACTYLATE, NATURAL FLAVOR, ENZYMES. CONTAINS: EGGS, SOY, WHEAT.

CN Statement

School Nutrition Information:
1. 11.6 grams whole wheat flour per 57 gram muffin. Meets Whole Grain Rich criteria (minimum 8g whole grain per serving and minimum 50% of total grains as whole grain).
2. 4.9 grams enriched flour per 57 gram muffin.
3. 16.5 grams total creditable grains.
4. 1.0 Creditable Grain Ounce Equivalents based on grams of grain and Exhibit A serving weights.

51.87 calories total fat per serving.

Prepared By: Emily Kerwick, Regulatory Analyst

FINISHED FOOD SPECIFICATION SHEET

		Document:	21.03.08	**Item Number:**	10144
Effective Date:	**2017-06-23**	**Program:**	21.0 Specification Program	**Market:**	USA
Supersedes Date:	**2017-03-23**	**Location:**	Corporate	**Country of Origin:**	USA
Date Validated:	**2017-06-23**	Controlled Copy			

NUTRITION VALUES

100g unrounded: [X] BAKED [ ] UNBAKED [ ] FRIED [ ] N/A

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Cholesterol (mg)	38.79	68.41
Calories (kcal)	183.89	324.31	Water (g)	15.72	27.73
Calories from Fat (kcal)	51.87	91.48	Ash (g)	1.06	1.87
Protein (g)	3.38	5.96	Vitamins		
Carbohydrates (g)	30.43	53.66	Vitamin A - IU (IU)	55.04	97.08
Total Dietary Fiber (g)	1.70	3.00	Vitamin A - RAE (mcg)	7.88	13.90
Dietary Fiber (2016) (g)	1.70	2.99	Vitamin C (mg)	0	0
Total Sugars (g)	16.71	29.47	Vitamin D - IU (IU)	4.11	7.25
Added Sugar (g)	15.70	27.68	Vitamin D - mcg (mcg)	0.10	0.17
Fat (g)	5.76	10.17	Minerals		
Saturated Fat (g)	2.00	3.53	Calcium (mg)	28.19	49.71
Trans Fatty Acid (g)	0.05	0.09	Iron (mg)	0.87	1.54
Mono Fat (g)	2.07	3.65	Potassium (mg)	146.02	257.53
Poly Fat (g)	1.56	2.75	Sodium (mg)	132.10	232.98

IW:

Nutrition Facts
Serving Size 1 Muffin (57g)
Servings Per Container 1

Amount Per Serving
Calories 190 Calories from Fat 50
Calories from Saturated Fat 20

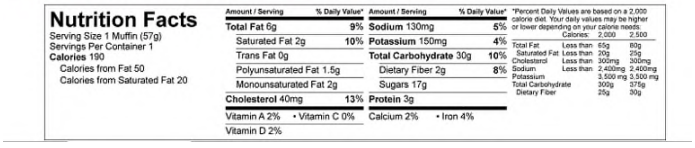
	% Daily Value*
Total Fat 6g	**9%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 2g	
Cholesterol 40mg	**13%**
Sodium 130mg	**5%**
Potassium 150mg	**4%**
Total Carbohydrate 30g	**10%**
Dietary Fiber 2g	**8%**
Sugars 17g	
Protein 3g	

Vitamin A 2% • Vitamin C 0%
Calcium 2% • Iron 4%
Vitamin D 2%

*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

If the package has insufficient continuous vertical space (i.e., about 3 inches) to accommodate the Standard Nutrition Facts panel format, the nutrition label may be presented in a tabular (i.e., horizontal) display. 21 CFR 101.9(d)(11)



Nutrition Facts
Serving Size 1 Muffin (57g)
Servings Per Container 1
Calories 190
Calories from Fat 50
Calories from Saturated Fat 20

Amount / Serving	% Daily Value*	Amount / Serving	% Daily Value*
Total Fat 6g	**9%**	**Sodium** 130mg	**5%**
Saturated Fat 2g	**10%**	**Potassium** 150mg	**4%**
Trans Fat 0g		**Total Carbohydrate** 30g	**10%**
Polyunsaturated Fat 1.5g		Dietary Fiber 2g	**8%**
Monounsaturated Fat 2g		Sugars 17g	
Cholesterol 40mg	**13%**	**Protein** 3g	
Vitamin A 2% • Vitamin C 0%		Calcium 2% • Iron 4%	
Vitamin D 2%			

*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

Prepared By: Emily Kerwick, Regulatory Analyst

FINISHED FOOD SPECIFICATION SHEET

	Document:	21.03.08	**Item Number:**	10144
Effective Date: 2017-06-23	**Program:**	21.0 Specification Program	**Market:**	USA
Supersedes Date: 2017-03-23	**Location:**	Corporate	**Country of Origin:**	USA
Date Validated: 2017-06-23	Controlled Copy			

CLAIMS

GMO Status:	Partially produced with genetic engineering
Kosher:	OU Dairy
Smart Snack:	Yes
Sold to Schools:	Yes
Whole Grains Council Stamp:	Eligible for the 51%+ Whole Grains Council Stamp. 11 grams whole grain per serving.
Other:	Meets Smart Snack criteria. 1. Not more than 200 calories per serving. 2. Not more than 35% of total calories from fat. Not low in fat. See nutrition information for cholesterol content. Nutrition Facts panel must accompany this statement. 3. Not more than 10% of total calories from saturated fat. Not low in saturated fat. See nutrition information for cholesterol content. Nutrition Facts panel must accompany this statement. 4. 0g Trans fat per serving. Not low in fat or saturated fat. See nutrition information for cholesterol content. Nutrition Facts panel must accompany this statement. 5. Not more than 35% total sugar by weight. 6. Minimum 50% of total grains as whole grain. Eligible for Whole Grain Council Stamp as appropriate. 7. Not more than 200mg sodium per muffin. .
No High Fructose Corn Syrup	

STORAGE & HANDLING

Total Shelf Life from Production:	365 days	**Distributed:**	Frozen (-10 - 10°F)
Best Before Date Format:	N/A		
Lot Code Format (explained):	Varies by bakery - Newark example YNWDDD (Y=last digit of production year, NW=Newark bakery, DDD=Julian date)		
Recommended Storage Conditions:	Frozen		
Shelf Life After Baking:	N/A	**After Baking Storage Type:**	N/A
Shelf Life After Defrosting:	21 days (in original, sealed film)	**After Defrost Storage Type:**	Ambient
Min-Max. Distribution Temperature:	Frozen (-10 - 10°F)		
Min. Shelf Life Remaining at Receipt at DC:	30 days		

Prepared By: Emily Kerwick, Regulatory Analyst

FINISHED FOOD SPECIFICATION SHEET

	Document:	21.03.08	**Item Number:**	10144
Effective Date: 2017-06-23	**Program:**	21.0 Specification Program	**Market:**	USA
Supersedes Date: 2017-03-23	**Location:**	Corporate	**Country of Origin:**	USA
Date Validated: 2017-06-23	Controlled Copy			

PREPARATION and / or BAKING INSTRUCTIONS

Thaw and serve. Must keep frozen until ready to use.

ADDITIONAL DETAILS

Manufactured by ARYZTA, LLC
6080 Center Drive, Suite 900
Los Angeles, CA 90045, USA
1-855-4-ARYZTA

Prepared By: Emily Kerwick, Regulatory Analyst

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: Otis Spunkmeyer Delicious Essentials Naturally Flavored Banana Muffin made with Whole Grain Code No.: 10144
Manufacturer: Aryzta LLC Serving Size: 2oz muffin
(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: D

Description of Creditable Grain Ingredient*	**Grams of Creditable Grain Ingredient per Portion[1] A**	**Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B**	**Creditable Amount A ÷ B**
Whole Wheat Flour	11.6 grams	16 grams	0.725
Enriched Wheat Flour	4.9 grams	16 grams	0.306
			1.031
Total Creditable Amount[3]			**1.0**

***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 2.0 oz (57 grams)
Total contribution of product (per portion) 1.0 creditable oz equivalent

I certify that the above information is true and correct and that a 2.0 ounce portion of this product (ready for serving) provides 1.0 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
Emily Kerwick
Printed Name

Regulatory Analyst
Title
March 23rd, 2017
Date
510-456-3663
Phone Number

LA BREA BAKERY

Otis Spunkmeyer

ARYZTA®

Passion for good food

Formulation Statement for Documenting Grains in School Meals
Crediting Standards Based on Revised Exhibit A
weights per oz equivalent

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton 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: Otis Spunkmeyer Delicious Essentials Naturally Flavored Banana Muffin made with Whole Grain Code No.: 10144
Manufacturer: Aryzta LLC Serving Size: 2oz muffin
(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 0.24oz equivalent or 3.99 grams for Groups A-G and 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). (*Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate which Exhibit A Group (A-I) the Product Belongs: D

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Muffins (except corn)	**57 grams**	**55 grams**	**1.0363**
Total Creditable Amount[1]			1.0

1 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 2.0 oz (57g)
Total contribution of product (per portion) 1.0 creditable oz equivalent

I certify that the above information is true and correct and that a 2.0 ounce portion of this product (ready for serving) provides 1.0 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.

_____ Regulatory Analyst
Signature Title

Emily Kerwick March 23rd, 2017 510-456-3663
Printed Name Date Phone Number

LA BREA BAKERY. Otis Spunkmeyer