	FINISHED FOOD SPECIFICATION SHEET			
	Document:	21.03.08	Item Number:	10145
Effective Date: 2017-06-23	Program:	21.0 Specification Program	Market:	USA
Supersedes Date: 2017-03-24	Location:	Corporate	Country of Origin:	USA
Date Validated: 2017-06-23	Controlled Copy			


Item Name: Naturally and Artificially Flavored Chocolate Chocolate Chip Muffin made with Whole Grain
Finished Foods: Naturally and Artificially Flavored Chocolate Chocolate Chip Muffin made with Whole Grain
Brand / Customer: Otis Spunkmeyer **Sub Brand:** Delicious Essentials




Food Item Description
Delicious Essentials Thaw and Serve Chocolate Chocolate Chip 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 oz	57 g		
Raw Piece Weight	Prepared Piece Weight		
2.2 oz	2 oz		
Baked Item Dimensions			
	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	2.1	2.25	2.4
Circumference (")	N/A	N/A	N/A
Diameter (")	2.2	2.35	2.5
Weight (oz)	1.9	2.0	2.1

Prepared By:  Emily Kerwick, Regulatory Analyst

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PACKAGING

FDA Product Code: N/A

Facility ID: 1101, 110U, 1004055

USDA Establishment: N/A

Retail Packaging UPC: 013087101454

Internal Packaging UPC: N/A

Customer UPC: N/A

Customer Code: N/A

Shipper UCC Code: 10013087101451


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

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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, EGGS, WATER, INVERT SUGAR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, DEXTROSE, SOY LECITHIN, VANILLA EXTRACT, MILK), CONTAINS 2% OR LESS OF: COCOA (PROCESSED WITH ALKALI), SOYBEAN OIL, PALM OIL, CANOLA OIL, CARAMEL COLOR (CONTAINS SULFITES), WHEAT GLUTEN, MODIFIED CORN STARCH, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), MONO- AND DIGLYCERIDES, OAT FIBER, POTASSIUM SORBATE (PRESERVATIVE), SALT, SODIUM ALGINATE, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVORS, ENZYMES.
CONTAINS: EGGS, MILK, 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 wheat 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.

51.93 calories total fat per serving.

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NUTRITION VALUES

100g unrounded:

BAKED UNBAKED FRIED N/A


Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Cholesterol (mg)	41.02	72.35
Calories (kcal)	191.16	337.15	Water (g)	14.11	24.89
Calories from Fat (kcal)	51.87	91.48	Ash (g)	1.11	1.96
Protein (g)	3.64	6.43	Vitamins		
Carbohydrates (g)	31.66	55.85	Vitamin A - IU (IU)	54.92	96.87
Total Dietary Fiber (g)	2.18	3.84	Vitamin A - RAE (mcg)	8.20	14.46
Dietary Fiber (2016) (g)	2.18	3.84	Vitamin C (mg)	0.00	0.00
Total Sugars (g)	17.32	30.55	Vitamin D - IU (IU)	4.61	8.12
Added Sugar (g)	17.21	30.35	Vitamin D - mcg (mcg)	0.11	0.20
Fat (g)	5.76	10.16	Minerals		
Saturated Fat (g)	1.90	3.35	Calcium (mg)	33.84	59.68
Trans Fatty Acid (g)	0.04	0.08	Iron (mg)	1.47	2.60
Mono Fat (g)	2.19	3.86	Potassium (mg)	159.55	281.41
Poly Fat (g)	1.40	2.48	Sodium (mg)	132.13	233.04


IW:

	% 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 160mg	5%		
Total Carbohydrate 32g	11%		
Dietary Fiber 2g	8%		
Sugars 17g			
Protein 4g			
Vitamin A 2%	Vitamin C 0%		
Calcium 4%	Iron 8%		
Vitamin D 2%			
	Calories	2,000	3,000
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	3,000 mg	3,500 mg	
Total Carbohydrate	300g	370g	
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)

Amount / Serving	% Daily Value*	Amount / Serving	% Daily Value*
Total Fat 6g	9%	Sodium 130mg	5%
Saturated Fat 2g	10%	Potassium 160mg	5%
Trans Fat 0g		Total Carbohydrate 32g	11%
Polyunsaturated Fat 1.5g		Dietary Fiber 2g	8%
Monounsaturated Fat 2g		Sugars 17g	
Cholesterol 40mg	13%	Protein 4g	
Vitamin A 2%	Vitamin C 0%	Calcium 4%	Iron 8%
Vitamin D 2%			
	Calories	2,000	3,000
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	3,000 mg	3,500 mg	
Total Carbohydrate	300g	370g	
Dietary Fiber	25g	30g	

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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:	Eligible for the 51%+ Whole Grains Council Stamp. 11 grams whole grain per serving. 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.
Other:	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	

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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



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 Nat. and Art. Flavored Choc Choc Chip Muffin made with Whole Grain

Code No.: 10145

Manufacturer: Aryzta LLC

Serving Size: 2 oz 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

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 3.

*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 line with handwritten signature of Emily Kerwick and printed name below.

Regulatory Analyst

Title

March 24th, 2017

Date

510-456-3663

Phone Number





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 Nat. and Art. Flavored Choc Choc Chip Muffin made with Whole Grain

Code No.: 10145

Manufacturer: Aryzta LLC

Serving Size: 2 oz 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

Table with 4 columns: 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), and Creditable Amount (A ÷ B). Row 1: Muffins (except corn), 57 grams, 55 grams, 1.0363. Row 2: Total Creditable Amount¹, 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 (57 g)

Total contribution of product (per portion) 1.0 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 line with handwritten signature and the word 'Signature' below it.

Printed Name: Emily Kerwick

Regulatory Analyst Title

Date: March 24th, 2017

Phone Number: 510-456-3663

