



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	21653
Effective Date:	2018-03-28	Program:	21.0 Specification Program
Supersedes Date:	2017-12-11	Market:	USA
Date Validated:	2018-03-28	Location:	Corporate
		Country of Origin:	USA
		Controlled Copy	

Item Name: Carnival Colored Chocolate Candy Frozen Cookie Dough Made With Whole Grain
 Finished Foods: Carnival Colored Chocolate Candy Cookies Made With Whole Grain
 Brand / Customer: Otis Spunkmeyer Sub Brand: Delicious Essentials



Food Item Description

Delicious Essentials Carnival cookie dough is made to meet the strict school nutritional guidelines without sacrificing taste. Individually quick frozen and pre-portioned, these cookie dough pieces are ready to bake and serve. Each dough piece bakes up into one delicious cookie with colored chocolate candies.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

1.85 oz	52.45 g
---------	---------

Raw Piece Weight	Prepared Piece Weight
1.85 oz	1.75 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 3.75	Baked 4	Baked 4.25
Weight (oz)	1.7	1.85	2.0

Prepared By: *Tracy Ramirez* Tracy Ramirez, Regulatory Manager



FINISHED FOOD SPECIFICATION SHEET

	Document: 21.03.08	Item Number: 21653	
Effective Date: 2018-03-28	Program: 21.0 Specification Program	Market: USA	
Supersedes Date: 2017-12-11	Location: Corporate	Country of Origin: USA	
Date Validated: 2018-03-28	Controlled Copy		

PACKAGING

FDA Product Code: N/A	Facility ID: 1103
USDA Establishment: N/A	
Retail Packaging UPC: N/A	Internal Packaging UPC: N/A
Customer UPC: N/A	Customer Code: N/A
Shipper UCC Code: 10013087216537	

Packaging Format: Dough pieces are deposited onto wax paper in a 4 x 5 pattern and stacked 9 layers per poly-lined master shipping case.

Wax paper	Package Type:	Wax Paper	Food Contact Surface:	Paper - F
	Pieces per Wax Paper:	20		
	Wax Paper Dimensions:	N/A" L X N/A" W X N/A" H	Wax Paper Cube (Cu. Ft.):	N/A
	Wax Paper Gross Wt. :	N/A lbs N/A kg	Wax Paper Net Wt. :	37 oz (2 lb 5 oz) 1.049 kg
Case	Package Type:	Case		
	Wax Papers per Case:	9	Pieces per Case:	180
	Case Dimensions:	13.188" L X 10.813" W X 7.875" H	Case Cube (Cu. Ft.):	0.650
	Case Gross Wt. :	21.56 lb (9.779 kg)	Case Net Wt. :	20.81 lb (9.44 kg)
	Cases per Row (Ti):	12		
	Rows per Pallet (Hi):	7		
	Cases per Pallet:	84		



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	21653		
Effective Date:	2018-03-28	Program:	21.0 Specification Program	Market:	USA
Supersedes Date:	2017-12-11	Location:	Corporate	Country of Origin:	USA
Date Validated:	2018-03-28	Controlled Copy			

ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

Eggs
Milk
Soy
Wheat

INGREDIENT STATEMENT

INGREDIENTS: WHOLE WHEAT FLOUR, BROWN SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, VEGETABLE OIL (CANOLA OIL, PALM, AND PALM KERNEL OILS), COLORED CHOCOLATE CANDIES (SEMI-SWEET CHOCOLATE [SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL FLAVOR], SUGAR, CONTAINS 1% OR LESS OF: TAPIOCA SYRUP, COLOR BLEND [RED RADISH JUICE, SPIRULINA EXTRACT, TURMERIC OLEORESIN, MALTODEXTRIN, GLUCOSE SYRUP SOLIDS, PECTIN, TREHALOSE DIHYDRATE], ACACIA GUM, CONFECTIONER'S GLAZE [CARNAUBA WAX, REFINED COCONUT AND CANOLA OILS]), SUGAR, CORN SYRUP, WATER, CONTAINS 2% OR LESS OF: CHICORY ROOT FIBER, BAKING SODA, GUM ACACIA, SALT, BUTTER (CREAM [MILK], SALT), SOY LECITHIN, MILK PROTEIN CONCENTRATE, LACTOSE (MILK), PUMPKIN CONCENTRATE (COLOR), INVERT SUGAR, NONFAT MILK, NATURAL FLAVORS.
CONTAINS: EGGS, MILK, SOY, WHEAT.

CN Statement

1. 10.4 grams whole wheat flour per cookie dough piece. Meets Whole Grain Rich Criteria (min. 8g whole grain, min. 50% of total grain as whole grain).
2. 10 grams enriched flour per cookie dough piece.
3. 20.4 grams total creditable grains per cookie dough piece.
4. 1.25 Creditable Grain Ounce Equivalents based on grain content.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	21653
Effective Date:	2018-03-28	Program:	21.0 Specification Program
Supersedes Date:	2017-12-11	Market:	USA
Date Validated:	2018-03-28	Location:	Corporate
		Country of Origin:	USA
		Controlled Copy	

NUTRITION VALUES

100g unrounded:

UNBAKED

BAKED*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	52.447	100.000	Total Sugars (g)	16.652	31.751
Calories (kcal)	199.997	381.335	Added Sugar (g)	16.446	31.358
Calories from Fat (kcal)	53.253	101.537	Protein (g)	2.668	5.087
Calories from SatFat (kcal)	13.787	26.288	Vitamin D - mcg (mcg)	0.092	0.175
Fat (g)	5.961	11.365	Vitamin D - IU (IU)	3.783	7.213
Saturated Fat (g)	1.532	2.921	Calcium (mg)	22.963	43.783
Trans Fatty Acid (g)	0.040	0.075	Iron (mg)	1.289	2.457
Poly Fat (g)	1.511	2.881	Potassium (mg)	80.649	153.774
Mono Fat (g)	2.807	5.351	Vitamin A - IU (IU)	33.008	62.936
Cholesterol (mg)	19.232	36.670	Vitamin A - RAE (mcg)	8.256	15.743
Sodium (mg)	195.617	372.983	Vitamin C (mg)	0.019	0.036
Carbohydrates (g)	34.238	65.281	Water (g)	8.551	16.304
Dietary Fiber (2016) (g)	1.674	3.191	Ash (g)	1.003	1.913

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	49.612	100.000	Total Sugars (g)	16.652	33.565
Calories (kcal)	199.998	403.126	Added Sugar (g)	16.446	33.150
Calories from Fat (kcal)	53.253	107.340	Protein (g)	2.668	5.378
Calories from SatFat (kcal)	13.787	27.790	Vitamin D - mcg (mcg)	0.092	0.185
Fat (g)	5.961	12.015	Vitamin D - IU (IU)	3.783	7.625
Saturated Fat (g)	1.532	3.088	Calcium (mg)	22.963	46.285
Trans Fatty Acid (g)	0.040	0.080	Iron (mg)	1.289	2.598
Poly Fat (g)	1.511	3.046	Potassium (mg)	80.649	162.561
Mono Fat (g)	2.807	5.657	Vitamin A - IU (IU)	33.008	66.532
Cholesterol (mg)	19.232	38.766	Vitamin A - RAE (mcg)	8.256	16.642
Sodium (mg)	195.617	394.297	Vitamin C (mg)	0.019	0.039
Carbohydrates (g)	34.238	69.012	Water (g)	5.716	11.522
Dietary Fiber (2016) (g)	1.674	3.373	Ash (g)	1.003	2.022

Retail panel (per serving):

UNBAKED

BAKED*

Nutrition Facts	
180 servings per container	
Serving size 1 cookie dough piece (52g)	
Amount per serving	
Calories	200
Calories from Saturated Fat	15
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 3g	
Cholesterol 20mg	7%
Sodium 200mg	9%
Total Carbohydrate 34g	12%
Dietary Fiber 2g	7%
Total Sugars 17g	
Includes 16g Added Sugars	32%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 1.3mg	8%
Potassium 80mg	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	
180 servings per container	
Serving size 1 cookie (50g)	
Amount per serving	
Calories	200
Calories from Saturated Fat	15
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 3g	
Cholesterol 20mg	7%
Sodium 200mg	9%
Total Carbohydrate 34g	12%
Dietary Fiber 2g	7%
Total Sugars 17g	
Includes 16g Added Sugars	32%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 1.3mg	8%
Potassium 80mg	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.

*Baked nutritional statement provided as a courtesy. Results may vary depending on oven and conditions.

Prepared By: *Tracy Ramirez* Tracy Ramirez, Regulatory Manager



FINISHED FOOD SPECIFICATION SHEET

	Document: 21.03.08	Item Number: 21653	
Effective Date: 2018-03-28	Program: 21.0 Specification Program	Market: USA	
Supersedes Date: 2017-12-11	Location: Corporate	Country of Origin: USA	
Date Validated: 2018-03-28	Controlled Copy		

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 10 grams whole grain per serving.
Other:	DO NOT EAT RAW COOKIE DOUGH.
No Artificial Colors	
No Artificial Flavors	
No Funky Stuff	
No High Fructose Corn Syrup	
No Partially Hydrogenated Oils	
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. 6g fat and 20mg 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.
Other:	<ol style="list-style-type: none"> 5. Not more than 35% total sugar by weight.* 6. Not more than 200mg sodium per serving.* <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. 6g 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 applied by ARYZTA.	
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
Min-Max. Distribution Temperature:	Frozen (-10 - 10°F)	Min. Shelf Life Remaining at Receipt at DC: 35 days



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	21653
Effective Date:	2018-03-28	Program:	21.0 Specification Program
Supersedes Date:	2017-12-11	Market:	USA
Date Validated:	2018-03-28	Location:	Corporate
		Country of Origin:	USA
		Controlled Copy	

PREPARATION and / or BAKING INSTRUCTIONS

Oven Temperature and Times for 1.85 oz:
BAKE – Frozen (do not thaw before baking)
 Convection Rotating Rack Oven: 325°F for 11-13 minutes
 Convection Oven: 325°F for 9-11 minutes
 Conventional Oven: 400°F for 11-13 minutes
 Otis Oven: Preset Temp for 22-26 minutes *Do not bake more than 5 cookie dough pieces on a tray.

BAKING:
 Preheat ovens for 30 minutes.
 Place a pan liner on baking pan.
 Place cookie dough pieces 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 after cooling.

Shelf life: Cookies will remain fresh for several days if baked properly, and stored in sealed containers.

BAKE FROM FROZEN
DO NOT EAT RAW COOKIE DOUGH

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 Carnival Colored Chocolate Candy Frozen Cookie Dough W/Whole Grain Code No.: 21653
Manufacturer: Aryzta LLC Serving Size: 1.85 oz cookie 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 No X How many grams: N/A
(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.

*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 1.85 oz (52.45 grams)
Total contribution of product (per portion) 1.25 oz equivalent

I certify that the above information is true and correct and that a 1.85 ounce portion of this product (ready for serving) provides 1.25 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
March 28, 2018
Date
918-323-5065
Phone Number

