



## FINISHED FOOD SPECIFICATION SHEET

	Document: 21.03.08	Item Number: 21650	
Effective Date: 2018-04-06	Program: 21.0 Specification Program	Market: USA	
Supersedes Date: 2017-12-11	Location: Corporate	Country of Origin: USA	
Date Validated: 2018-04-06	Controlled Copy		

Item Name: Sugar Frozen Cookie Dough Made With Whole Grain

Finished Foods: Sugar Cookies Made With Whole Grain

Brand / Customer: Otis Spunkmeyer Sub Brand: Delicious Essentials



**Food Item Description**

Delicious Essentials classic sugar 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 sugar cookie.

\*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	1.71 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, Regulatory Manager



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### 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: 10013087216506	

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.

<b>Wax Paper</b>	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	
<b>Case</b>	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		



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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, VEGETABLE OIL (CANOLA, PALM AND PALM KERNEL OILS), MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), CORN SYRUP, WATER, CONTAINS 2% OR LESS OF: CHICORY ROOT FIBER, BUTTER (CREAM [MILK], SALT), GUM ACACIA, BAKING SODA, SALT, COLORS (PUMPKIN CONCENTRATE, TURMERIC, ANNATTO), SOY LECITHIN, INVERT SUGAR, SOYBEAN OIL, NATURAL FLAVORS. CONTAINS: EGGS, MILK, SOY, WHEAT.

### CN Statement

1. 15.7 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. 5.2 grams enriched flour per cookie dough piece.
3. 20.9 grams creditable grains per cookie dough piece.
4. 1.25 Creditable Grain Ounce Equivalent based on grain content.



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## 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)	16.136	30.766
Calories (kcal)	199.006	379.445	Added Sugar (g)	16.014	30.534
Calories from Fat (kcal)	52.678	100.441	Protein (g)	2.455	4.681
Calories from SatFat (kcal)	18.169	34.642	Vitamin D - mcg (mcg)	0.071	0.135
Fat (g)	5.909	11.267	Vitamin D - IU (IU)	2.837	5.409
Saturated Fat (g)	2.019	3.849	Calcium (mg)	9.789	18.665
Trans Fatty Acid (g)	0.061	0.117	Iron (mg)	0.937	1.786
Poly Fat (g)	1.191	2.270	Potassium (mg)	75.485	143.928
Mono Fat (g)	2.551	4.863	Vitamin A - IU (IU)	148.332	282.825
Cholesterol (mg)	15.778	30.084	Vitamin A - RAE (mcg)	6.159	11.743
Sodium (mg)	169.183	322.581	Vitamin C (mg)	0	0
Carbohydrates (g)	34.351	65.497	Water (g)	8.735	16.655
Dietary Fiber (2016) (g)	2.087	3.980	Ash (g)	0.888	1.694

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	48.478	100.000	Total Sugars (g)	16.136	33.284
Calories (kcal)	199.006	410.511	Added Sugar (g)	16.014	33.034
Calories from Fat (kcal)	52.678	108.664	Protein (g)	2.455	5.064
Calories from SatFat (kcal)	18.169	37.478	Vitamin D - mcg (mcg)	0.071	0.146
Fat (g)	5.909	12.189	Vitamin D - IU (IU)	2.837	5.852
Saturated Fat (g)	2.019	4.164	Calcium (mg)	9.789	20.193
Trans Fatty Acid (g)	0.061	0.127	Iron (mg)	0.937	1.932
Poly Fat (g)	1.191	2.456	Potassium (mg)	75.485	155.711
Mono Fat (g)	2.551	5.262	Vitamin A - IU (IU)	148.332	305.981
Cholesterol (mg)	15.778	32.547	Vitamin A - RAE (mcg)	6.159	12.704
Sodium (mg)	169.183	348.992	Vitamin C (mg)	0	0
Carbohydrates (g)	34.351	70.859	Water (g)	4.766	9.832
Dietary Fiber (2016) (g)	2.087	4.305	Ash (g)	0.888	1.833

Retail panel (per serving):

UNBAKED

BAKED\*

Nutrition Facts	
180 servings per container	
Serving size 1 cookie dough piece (52g)	
Amount per serving	
<b>Calories</b>	<b>200</b>
Calories from Saturated Fat	20
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 15mg	5%
Sodium 170mg	7%
Total Carbohydrate 34g	12%
Dietary Fiber 2g	7%
Total Sugars 16g	
Includes 16g Added Sugars	32%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.9mg	6%
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 (48g)	
Amount per serving	
<b>Calories</b>	<b>200</b>
Calories from Saturated Fat	20
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 15mg	5%
Sodium 170mg	7%
Total Carbohydrate 34g	12%
Dietary Fiber 2g	7%
Total Sugars 16g	
Includes 16g Added Sugars	32%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.9mg	6%
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



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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 15 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:	Minimum 50% of total grains as whole grain.
Other:	<ol style="list-style-type: none"> <li>1. Not more than 200 calories per cookie dough piece.*</li> <li>2. Not more than 35% of total calories from fat. Not low in fat.*</li> <li>3. Not more than 10% of total calories from saturated fat. Not low in saturated fat.*</li> <li>4. 0g Trans fat per cookie dough piece. 6g fat and 15mg 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.</li> <li>5. Not more than 35% total sugar by weight.*</li> <li>6. Not more than 200mg sodium per cookie dough piece.*</li> </ol> Other criteria: <ol style="list-style-type: none"> <li>1. Not more than 20mg cholesterol per cookie dough piece.*</li> <li>2. Minimum 1g dietary fiber per cookie dough piece. Not low in total fat. 6g fat per cookie dough piece.*</li> </ol> *Nutrition Facts panel must accompany these statements.

### 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
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: 35 days



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## 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 per 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 Sugar Frozen Cookie Dough W/Whole Grain Code No.: 21650
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: 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, 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 (52.446 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
April 6, 2018
Date
918-323-5065
Phone Number

