AR^YZTA			FINISHED GOODS SPECIFICATION SHEET				
AR			Document:	21.03.08	Item Number:	10147	
Passion fòr good food		Program:	21.0 Specification Program	Market: USA	١		
Date Validate	ed:	11/13/2014	Location:	Corporate	Country of Origin: USA	١	
Effective Dat	te:	6/12/2014	Controlled Co	ру			
Item Name: NATURALLY AND ARTIFICIALLY FLAVORED WILD BLUEBERRY MUFFIN MADE WITH WHOLE GRAIN							
Finished Food:	NAT	URALLY AND ARTI	FICIALLY FLAVORED WILD BLUEBERRY MUFFIN MADE WITH WHOLE GRAIN				
Brand/Customer:	OTIS	SPUNKMEYER		Sub	Brand: DELICIOUS ESSE	NTIALS	



Dough Pie	ce Weight	Final Baked Weight				
N/	Ά	4 OZ	(113g)			
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			
Circum. (")	N/A	N/A	N/A			

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

ITEM DESCRIPTION

DELICIOUS ESSENTIALS THAW AND SERVE MUFFINS COME IN FOUR POPULAR FLAVORS THAT ARE INDIVIDUALLY WRAPPED. AVAILABLE IN A 2 OZ AND A 4 OZ SIZE, THEY ARE MADE TO MEET STRICT SCHOOL NUTRITIONAL GUIDELINES WITHOUT SACRIFICING TASTE.

ITEM PACKAGING						
No. of Pieces / Case or Tray:	48/4 OZ		No. of Bags / Case:	N/A		
Cases per Pallet:	70		Case Gross Wt. (lbs):	12.9		
Rows per Pallet (Hi):	7	_	Case Gross Wt. (kgs):	5.85		
Cases per Row (Ti):	10	_	Case Net Wt. (lbs):	12		
Case Dimensions:	14.88 X 11.5	X 10.25	Case Net Wt. (kgs):	5.44		
Case Cube (Cu. Ft.):	1.015		 No. of Pieces /Bag:	N/A		
Shipper UCC Code:	10013087101475	_		013087101478		
Customer Code:	N/A	_	Customer UPC:	N/A		
- Manufacturing Location (GLN):	1101, 11		Packaging Format:	Individually Wrapped		

	STORAGE & HANDLING							
Total Shelf Life from Production:	365 days	Distributed:	Frozen					
Best Before Date Format:	9S2349: 9=year of manufacture; S=ID of facility and shift of manufacture; 2= ID of machine or line of manufacture; 349=Julian date	Recommended Storage Conditions:	Frozen					
Shelf Life After Baking (if Applicable):	N/A day(s)	Max. Distribution Temperature:	10 °F					
Shelf Life After Defrosting (if Applicable):	21 day(s) N/A	Min. Distribution Temperature:	-10 °F					
Certified Kosher OU DAIRY	Certified H	Halal Certified Or No	ganic					
	TrangRe	miles.						

			FINISHED GOODS SPECIFICATION SHEET				
		Document:	21.03.08	Item Number:	10147		
Passion for g	good food	Program:	21.0 Specification Program	Market: Լ	JSA		
Date Validated:	11/13/2014	Location:	Corporate	Country of Origin: U	JSA		
Effective Date:	6/12/2014	Controlled Co	ру				

INGREDIENT STATEMENT

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

CLAIMS

1. Not more than 30% of total calories from fat. Not low in fat. Nutrition Facts panel must accompany this statement.

2. Not more than 10% of total calories from saturated fat. Not low in saturated fat. Nutrition Facts panel must accompany this statement.

3. 0g Trans Fat per muffin. 12g fat and 90mg cholesterol per muffin. Nutrition Facts panel must accompany this statement. Not low in total or saturated fat. Please see Nutrition Facts for fat and saturated fat content.

4. No High Fructose Corn Syrup.

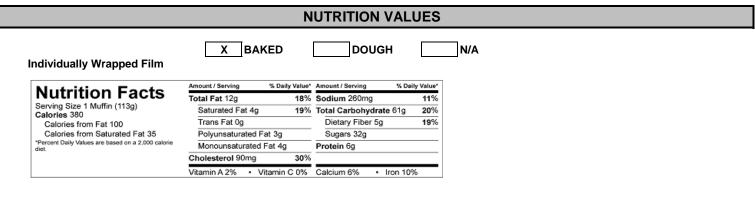
5. No more than 30% added sugar by weight. Nutrition Facts panel must accompany this statement.

NATIONAL SCHOOL LUNCH AND BREAKFAST PROGRAM INFORMATION:

1. 2.0 Creditable Grain Ounce Equivalents

- 2. 23.4 grams whole grain per 113 gram muffin (51% minimum whole grain per total grain content)
- 3. 11.7 grams enriched flour per 113 gram muffin
- 4. Eligible for Whole Grain Council Stamp as appropriate

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Date Validated:	11/13/2014	Location:	Corporate	Country of Origin: US/	4		
Effective Date:	6/12/2014	Controlled Co	ру				



Website format

mount Per Serving	BAKED UNROUNDED NUTRIENT V	ALUES PER L	ABELED SERVING SIZE	FOR CLAIM
Calories 380 Calories from Fat 100 Calories from Saturated Fat 35	Nutrients	Per Serving	Nutrients	Per Serving
% Daily Value* otal Fat 12g 18%	Basic Components		Carbohydrates (g)	> 60.95
Saturated Fat 4g 19%	Gram Weight (g)	113.40	Dietary Fiber (g)	> 4.87
irans Fat 0g	Calories (kcal)	380.00	Total Sugars (g)	> 31.52
Polyunsaturated Fat 3g	Fat (g)	> 11.60	Vitamins	
Ionounsaturated Fat 4g blesterol 90mg 30%	Saturated Fat (g)	> 3.86	Vitamin A - IU (IU)	> 114.55
lium 260mg 11%	Trans Fatty Acid (g)	> 0.09	Vitamin C (mg)	> 0
al Carbohydrate 61g 20%	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	> 4.12	1 07	- 0
tary Fiber 5g 19%	Mono Fat (g)			000.47
ars 32g	Poly Fat (g)	> 3.09	Sodium (mg)	> 260.17
ein 6g	Protein (g)	> 6.23	Calcium (mg)	> 59.61
nin A 2% • Vitamin C 0%	Cholesterol (mg)	> 89.70	Iron (mg)	> 1.84
um 6% • Iron 10%				
ercent Daily Values are based on a 2,000 calorie t. Your daily values may be higher or lower pending on your calorie needs: Calories: 2,000 2,500				
al Fat Less than 65g 80g avirated Fat Less than 20g 25g olesterol Less than 300mg 300mg dium Less than 2,400mg 2,400mg al Carbohydrate 300g 375g leitary Fiber 25g 30g				

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Date Validated:	11/13/2014	Location:	Corporate	Country of Origin: US	A			
Effective Date:	6/12/2014	Controlled Co	ру					
Effective Date:	6/12/2014	Controlled Co	ру					

X BAKED DOUGH

N/A

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Gram Weight (g)	100.00	Vitamin B6 (mg)	> 0.09	Cryptoxanthin (mcg)	> 0
Calories (kcal)	335.10	Calories from TransFat (kcal)	> 0.74	Folate (mcg)	> 9.17	Vitamin K (mcg)	> 0
Calories from Fat (kcal)	> 92.09	Starch (g)	> 0	Vitamin B12 (mcg)	> 0.19	Minerals	
Calories from SatFat (kcal)	> 30.59	Monosaccharides (g)	> 0	Biotin (mcg)	> 0	Sodium (mg)	> 229.43
Fat (g)	> 10.23	Galactose (g)	> 0	Pantothenic Acid (mg)	> 0.28	Potassium (mg)	> 235.77
Saturated Fat (g)	> 3.40	Glucose (g)	> 0	Vitamin A - RE (RE)	> 0.71	Calcium (mg)	> 52.57
Trans Fatty Acid (g)	> 0.08	Fructose (g)	> 0	Vitamin A - RAE (RAE)	> 0.36	Iron (mg)	> 1.62
Poly Fat (g)	> 2.73	Disaccharides (g)	> 0	Carotenoid RE (RE)	> 0.71	Phosphorus (mg)	> 275.67
Mono Fat (g)	> 3.64	Lactose (g)	> 0	Retinol RE (RE)	> 0	Magnesium (mg)	> 28.95
Cholesterol (mg)	> 79.11	Sucrose (g)	> 20.80	Alpha-Carotene (mcg)	> 0	Zinc (mg)	> 0.81
Carbohydrates (g)	> 53.75	Maltose (g)	> 0	Beta-Carotene (mcg)	> 4.29	lodine (mcg)	> 0
Dietary Fiber (g)	> 4.30	Net Carbs (g)	> 49.46	Beta-Carotene Equiv (mcg)	> 0.10	Copper (mg)	> 0.00
Soluble Fiber (g)	> 1.43	Vitamins		Vitamin B3 - Niacin Equiv (mg)	> 0.05	Boron (mcg)	> 0.46
Insoluble Fiber (g)	> 0.20	Vitamin A - IU (IU)	> 101.02	Vitamin D - mcg (mcg)	> 0	Chloride (mg)	> 100.92
Total Sugars (g)	> 27.80	Vitamin C (mg)	> 0	Vitamin E - Alpha-Toco (mg)	> 0.30	Chromium (mcg)	
Other Carbs (g)	> 0	Vitamin D - IU (IU)	> 0	Vitamin E - Alpha-Toco Equiv (mg)	> 0.09	Fluoride (mg)	> 0.01
Protein (g)	> 5.50	Vitamin E - IU (IU)	> 0.13	Vitamin E - mg (mg)	> 0.09	Manganese (mg)	> 0.93
Water (g)	> 27.93	Vitamin B1 (mg)	> 0.17	Folic Acid (mcg)	> 16.03	Molybdenum (mcg)	
Ash (g)	> 0.81	Vitamin B2 (mg)	> 0.20	Folate, DFE (mcg)	> 0.63	Selenium (mcg)	> 0.05
Kilojoules (kj)	1402.07	Vitamin B3 (mg)	> 1.56	Folate, food (mcg)	> 0.01		

Per 100g (Unrounded)

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Effective Date:	6/12/2014	Controlled Co	ру				

PREPARATION and / or BAKING INSTRUCTIONS

Must keep frozen until ready to use.

GMO STATUS / MSDS / COO STATEMENT

GMO STATUS: BASED ON THE INFORMATION PROVIDED TO US BY OUR VENDORS, WE CANNOT GUARANTEE THAT THIS ITEM IS GENETICALLY MODIFIED ORGANISM (GMO) FREE.

MSDS: ALL ITEMS MANUFACTURED BY ARYZTA, LLC CONTAIN INGREDIENTS WHICH ARE ON THE GRAS (GENERALLY RECOGNIZED AS SAFE) LIST. THESE FOOD ITEMS DO NOT REQUIRE A MSDS (MATERIAL SAFETY DATA SHEET) AND ARE MADE IN COMPLIANCE WITH THE UNITED STATES OF AMERICA FEDERAL FOOD, DRUG AND COSMETIC ACT.

CERTIFICATE OF MANUFACTURE: ARYZTA, LLC CERTIFIES THAT ALL PRODUCTS ARE PROCESSED AND PACKAGED IN A FACILITY INSPECTED BY THE FOOD AND DRUG ADMINISTRATION AS WELL AS APPLICABLE STATE OR LOCAL HEALTH AGENCIES IN THE UNITED STATES OF AMERICA AND CANADA, USING ONLY INGREDIENTS AND PACKAGING THAT ARE APPROVED FOR FOOD USE.



ARYZTA, LLC 6080 CENTER DRIVE, SUITE 900 LOS ANGELES, CA 90045 USA



Formulation Statement for Documenting Grains in School Meals Required Beginning

SY 2013-2014

(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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. 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.&Art. Flavored Wild Blueberry Muffin made w/Whole Grain Code No.:
 10147

 Manufacturer:
 Aryzta
 Case/Pack/Count/Portion/Size:
 48/4 OZ Individually Wrapped Muffins

I. Does the product meet the Whole Grain-Rich Criteria: <u>Yes</u> 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 be credited using the amount of creditable grains only*).

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, Group H or Group I. (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 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: Group D

Description of Creditable Grain Ingredient*	Portion Size**	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount ²
Whole Wheat Flour	113 grams	23.4 grams	16 grams	1.4625
Enriched Wheat Flour	113 grams	11.7 grams	16 grams	0.7312
				2.1937
A. Total Creditable Amount ³	2			

Creditable grains are whole-grain meal/flour and enriched meal/flour. ** If known, use the raw dough weight for a more accurate creditable amount.

(Portion size) X (% of creditable grain in formula). ² (Grams of creditable grains) \div (standard grams of creditable grains from corresponding Group of 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 <u>113 grams</u> Total contribution of product (per portion) <u>2.0</u>

I further certify that the above information is true and correct and that a $\underline{4}$ ounce portion of this product provides $\underline{2.0}$ oz Equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Inaugha

Signature

Tracy Ramirez, MS, RD Printed Name

Regulatory Coordinator

Title

06/26/2014 Date (918) 323-5065 Phone Number





6080 Center Drive, Suite 900 Los Angeles, California 90045



Formulation Statement for Documenting Grains in School Meals Required Beginning

SY 2013-2014

(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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. 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.&Art. Flavored Wild Blueberry Muffin made w/Whole Grain Code No.:
 10147

 Manufacturer:
 Aryzta
 Case/Pack/Count/Portion/Size:
 48/4 OZ Individually Wrapped Muffins

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 <u>X</u> No <u>How many grams: <2%</u> (*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 be credited using the amount of creditable grains only).

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, Group H or Group I. (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; GroupH 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: Group D

Description of Product per Food Buying Guide	Portion Size of Product	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount ¹
Muffins	113 grams	55 grams	2.0545
A. Total Creditable Amo	2.0		

¹ (Portion size) \div (Exhibit A weight for one oz eq)

²Total 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 <u>113 grams</u> Total contribution of product (per portion) <u>2.0</u>

I further certify that the above information is true and correct and that a $\underline{4}$ ounce portion of this product (ready for serving) provides $\underline{2.0}$ oz Equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

TracgRaminez

Signature

Tracy Ramirez, MS, RD Printed Name

Regulatory Coordinator	
Title	
06/26/2014 Date	(918) 323-5065 Phone Number





6080 Center Drive, Suite 900 Los Angeles, California 90045