

Date Validated:

FINISHED GOODS SPECIFICATION SHEET

Item Number: Document: 21.03.08 10148

Program: 21.0 Specification Program Market: USA Location: Country of Origin: USA Corporate

11/14/2014 **Effective Date:** 6/12/2014 **Controlled Copy**

NATURALLY FLAVORED BANANA MUFFIN MADE WITH WHOLE GRAIN **Item Name:** NATURALLY FLAVORED BANANA MUFFIN MADE WITH WHOLE GRAIN **Finished Food:**

Brand/Customer: OTIS SPUNKMEYER Sub Brand: DELICIOUS ESSENTIALS



Dough Pie	ce Weight	Final Baked Weight			
N/	N/A		(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 C)Z	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:	10013087101482	_	Retail Packaging UPC:	13087101485			
Customer Code:	N/A	_	Customer UPC:	N/A			
Manufacturing Location (GLN):	1101, 1	10U	Packaging Format:	Individually Wrapped			

STORAGE & HANDLING							
Total Shelf Life from Production:	365 days 9S2349: 9=year of manufacture; S=ID of facility and shift of	_ Distributed: _	Frozen				
Best Before Date Format:	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)	Min. Distribution Temperature:	-10 °F				

Certified Kosher	Certified Halal	Certified Organic
OU DAIRY	No	No



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INGREDIENT STATEMENT

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, EGGS, WATER, BANANAS, ENRICHED WHEAT 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, WHEAT GLUTEN, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), MONO- AND DIGLYCERIDES, MODIFIED CORN STARCH, POTASSIUM SORBATE (PRESERVATIVE), SODIUM ALGINATE, PROPYLENE GLYCOL MONOSTEARATE, SALT, SODIUM STEAROYL LACTYLATE, SOY LECITHIN, NATURAL FLAVOR, 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 80mg 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 31% added sugar by weight. Nutrition Facts panel must accompany this statement.

NATIONAL SCHOOL LUNCH AND BREAKFAST PROGRAM INFORMATION:

- 1. 2.0 Creditable Grain Ounce Equivalent
- 2. 22.9 grams whole grain per 113 gram muffin (51% minimum whole grain per total grain content).
- 3. 9.8 grams enriched flour per 113 gram muffin
- 4. Eligible for Whole Grain Council Stamp as appropriate.





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NUTRITION VALUES

Individually Wrapped Film: X BAKED DOUGH N/A

Nutrition Facts

Serving Size 1 Muffin (113g) Calories 380 Calories from Fat 110 Calories from Saturated Fat 35
*Percent Daily Values are based on a 2,000 calorie diet.

Amount / Serving %	Daily Value*	Amount / Serving % Dail	y Value*
Total Fat 12g	18%	Sodium 260mg	11%
Saturated Fat 4g	19%	Total Carbohydrate 62g	21%
Trans Fat 0g		Dietary Fiber 5g	19%
Polyunsaturated Fat	3g	Sugars 34g	
Monounsaturated Fat	4g	Protein 7g	
Cholesterol 80mg	27%		
Vitamin A 2% • Vitar	nin C 2%	Calcium 6% • Iron 109	6

Website format:

Date Validated:

Amount Per Se	rving		
Calories 38 Calories f		ies from ated Fat	
		% D:	aily Value
Total Fat 12	g		18%
Saturated	Fat 4g		19%
Trans Fat	0g		
Polyunsat	urated Fa	it 3g	
Monouns	aturated F	at 4q	
Cholesterol	80mg		27%
Sodium 260)mg		11%
Total Carbo	hydrate 6	32g	21%
Dietary Fi	ber 5g		19%
Sugars 34	ig -		
Protein 7g			
Vitamin A 29		Vitamin (
Calcium 6%	•	Iron 10%	,
*Percent Daily V diet. Your daily v depending on yo	alues may be	higher or l	
Total Fat Saturated Fat Cholesterol	Less than	65g 20g 300mg 2,400mg	80g 25g 300mg 2,400mg

IROUNDED NUTRIENT VALU	ES PER LAB	ELED SERVING SIZE FO	R CLAIMS F
Nutrients	Per Serving	Nutrients	Per Serving
Basic Components		Carbohydrates (g)	> 62.02
Gram Weight (g)	113.40	Dietary Fiber (g)	> 4.73
Calories (kcal)	> 377.16	Total Sugars (g)	> 33.88
Fat (g)	> 11.70	Vitamins	
Saturated Fat (g)	> 3.89	Vitamin A - IU (IU)	> 110.20
Trans Fatty Acid (g)	> 0.10	Vitamin C (mg)	> 0.60
Mono Fat (g)	> 4.10	Minerals	
Poly Fat (g)	> 3.17	Sodium (mg)	> 259.27
Protein (g)	> 6.73	Calcium (mg)	> 60.55
Cholesterol (mg)	> 82.39	Iron (mg)	> 1.76



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NUTRITION VALUES

Per 100g (unround	ed):	X BAKED		OUGH 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)	> 332.60	Calories from TransFat (kcal)	> 0.77	Folate (mcg)	> 8.97	Vitamin K (mcg)	> 0
Calories from Fat (kcal)	> 92.84	Starch (g)	> 0	Vitamin B12 (mcg)	> 0.18	Minerals	
Calories from SatFat (kcal)	> 30.88	Monosaccharides (g)	> 0	Biotin (mcg)	> 0	Sodium (mg)	> 228.64
Fat (g)	> 10.32	Galactose (g)	> 0	Pantothenic Acid (mg)	> 0.25	Potassium (mg)	> 255.37
Saturated Fat (g)	> 3.43	Glucose (g)	> 0	Vitamin A - RE (RE)	> 0	Calcium (mg)	> 53.40
Trans Fatty Acid (g)	> 0.09	Fructose (g)	> 0	Vitamin A - RAE (RAE)	> 0	Iron (mg)	> 1.55
Poly Fat (g)	> 2.80	Disaccharides (g)	> 0	Carotenoid RE (RE)	> 0	Phosphorus (mg)	> 270.47
Mono Fat (g)	> 3.62	Lactose (g)	> 0	Retinol RE (RE)	> 0	Magnesium (mg)	> 29.41
Cholesterol (mg)	> 72.66	Sucrose (g)	> 20.87	Alpha-Carotene (mcg)	> 0	Zinc (mg)	> 0.84
Carbohydrates (g)	> 54.69	Maltose (g)	> 0	Beta-Carotene (mcg)	> 0	lodine (mcg)	> 0
Dietary Fiber (g)	> 4.17	Net Carbs (g)	> 50.51	Beta-Carotene Equiv (mcg)	> 0.09	Copper (mg)	> 0.00
Soluble Fiber (g)	> 1.45	Vitamins		Vitamin B3 - Niacin Equiv (mg)	> 0	Boron (mcg)	> 0.47
Insoluble Fiber (g)	> 0	Vitamin A - IU (IU)	> 97.18	Vitamin D - mcg (mcg)	> 0	Chloride (mg)	> 107.61
Total Sugars (g)	> 29.88	Vitamin C (mg)	> 0.53	Vitamin E - Alpha-Toco (mg)	> 0.21	Chromium (mcg)	
Other Carbs (g)	> 0	Vitamin D - IU (IU)	> 0.13	Vitamin E - Alpha-Toco Equiv (mg)	> 0	Fluoride (mg)	> 0.01
Protein (g)	> 5.93	Vitamin E - IU (IU)	> 0	Vitamin E - mg (mg)	> 0	Manganese (mg)	> 0.92
Water (g)	> 26.34	Vitamin B1 (mg)	> 0.16	Folic Acid (mcg)	> 13.67	Molybdenum (mcg)	
Ash (g)	> 0.80	Vitamin B2 (mg)	> 0.20	Folate, DFE (mcg)	> 0	Selenium (mcg)	> 0
Kilojoules (kj)	> 1391.60	Vitamin B3 (mg)	> 1.52	Folate, food (mcg)	> 0.01		



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PREPARATION and / or BAKING INSTRUCTIONS

Must keep frozen until ready to use

Date Validated:

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 Naturally Flavored Banana Muffin made with Whole Grain Code No.: 10148

Manı	ıfacturer: <u>Aryzta</u>	Case/P	ack/Count/Portion/S	Size: 48/4 OZ Individ	dually Wrapped M	<u>Iuffins</u>
I. I (Refe	Does the product meet the V r to SP 30-2012 Grain Requ	Whole Grain- irements for th	Rich Criteria: <u>Yes</u> ne National School I	S_X_ No Lunch Program and .	School Breakfast	Program)
than	Ooes the product contain no 0.24 oz equivalent or 3.99 go mount of creditable grains on	rams for Grou				
	Use Policy Memorandum S					
metho 16gro volun	kfast Program: Exhibit A to odologies are applied to calcums creditable grain per oz ene or weight). The cate which Exhibit A Group	culate servings eq; Group H u	of grain componen ses the standard of	nt based on creditable 28 grams creditable	grains. Groups	A-G use the standard of
	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	22.9 grams	16 grams	1.4312	
	Enriched Wheat Flour	113 grams	9.8 grams	16 grams	0.6125	
	2				2.0437	
	A. Total Creditable Amount ³		**		2	1
	*Creditable grains are whole-grain (Portion size) X (% of creditable g A). ³ Total Creditable Amount mus weight (per portion) of prod contribution of product (per	rain in formula). 2 st be rounded <i>dow</i> luct as purchas	(Grams of creditable gr n to the nearest quarter (rains) ÷ (standard grams of	f creditable grains from	n corresponding Group of Exhibit
T.C. /			1 . 1.1		C.1. 1	:1 20 E : 1
	her certify that the above info					rovides <u>2.0</u> oz Equivalent
Grair	s. I further certify that non-c		ns are not above 0.2	24 oz eq. per portion.		
		Raminaz		Regulatory (Coordinator	
	Signature			Title		
	Tracy Ramirez, MS	, RD		06/25/2014	•	
	Printed Name			Date	Phone N	umber





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Code No.: 10148

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Product Name: Otis Spunkmeyer Delicious Essentials Naturally Flavored Banana Muffin Made With Whole Grain

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Manufacturer: <u>Aryzta</u>	Case/Pack/Count/	Portion/Size <mark>: <u>48/4 OZ Indiv</u></mark>	vidually Wrappe	d Muffins	
I. Does the product meet the W (Refer to SP 30-2012 Grain Requir			d School Breakfa	ast Program)	
II. Does the product contain not more than 0.24 oz equivalent or 3. using the amount of creditable grains	99 grams for Groups A				roducts with be credited
III. Use Policy Memorandum SP Breakfast Program: Exhibit A to methodologies are applied to calcu 16grams creditable grain per oz eq volume or weight). Indicate which Exhibit A Group	determine if the production of grain configurations of grain configurations. The standard determines the standard determine if the production of the product	uct fits into Groups A-G, omponent based on credital dard of 28 grams creditable	Group H or Groble grains. Grou	oup I. (Different ps A-G use the sta	andard of
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 1 (Portion size) ÷ (Exhibit A v 2 Total Creditable Amount m	weight for one oz eq)	the percent quester (0.25) of	2.0	and up	
Total weight (per portion) of product (per p	act as purchased $\underline{113 \text{ g}}$ portion) $\underline{2.0}$	rams			(4)
provides <u>2.0</u> oz Equivalent Grains.					ig)
TrangRam	inez	Regulatory	/ Coordinato	r	
Signature		Title			
Tracy Ramirez, MS, Printed Name	RD	06/25/201 Date	· · · ·	323-5065 Number	



