



PRODUCT DATA SHEET

Revised: 02/28/17
Supersedes: 07/05/16

DESCRIPTION: NO TRANS-FAT THAW & SERVE
COOKIES, 1.3 OUNCE (37 GRAM)

ITEM: 3233WGR
DOUBLE FUDGE,
WHOLE GRAIN

ACTUAL WEIGHT: 1.3 oz (37 gram)
LABELED WEIGHT: 1.3 oz (37 gram)
CASE COUNT: 120 individually wrapped cookies, printed film
NET CASE WEIGHT: 9.75 lb. (4.42 kg)
GROSS CASE WEIGHT: 10.66 lbs (4.84 kg)
SHELF LIFE: FROZEN: 1 year from production
THAWED: 5 to 7 days in unopened package
STORAGE CONDITIONS: 0°F / -18°C
LOT CODING: Best before date printed on shipper with time of packaging.
CASE DIMENSIONS: 19.25" x 10.44" x 6.0"
CASE CUBE: 0.70 cu. ft.
CASES PER PALLET: 9 cases per layer, 11 cases high
KOSHER CERTIFICATION: O.U.D.
COUNTRY OF ORIGIN: U.S.A.

Nutrition Facts table with columns for Amount Per Serving and % Daily Value. Includes rows for Total Fat, Saturated Fat, Trans Fat, Cholesterol, Sodium, Total Carbohydrate, Dietary Fiber, Sugars, Protein, Vitamin A, Vitamin C, Calcium, and Iron.

INGREDIENT STATEMENT:

Wheat Flour (whole wheat flour 51%, unbleached flour 49% [wheat flour enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid]), Sugar, Semi-Sweet Chocolate Chips (sugar, chocolate liquor, cocoa butter, soy lecithin [emulsifier], and vanillin [artificial flavor]), Water, Soybean Oil, Cocoa Dutch Processed with Alkali, Corn Syrup, Maltitol, Baking Soda, Soy Flour, Wheat Gluten, Corn Syrup Solids, Sodium Alginate, Whole Eggs, Natural and Artificial Flavoring (contains coconut), Salt, and Soy Lecithin (emulsifier).

ALLERGEN INFORMATION:

Processed in a facility with wheat, eggs, dairy, soy, nuts, and peanuts.

*Meets NSLP guideline of 51% or greater of whole grain

Per 37 gm serving:

- Calories from fat <30% •Calories from saturated fat <10% •Sugar <35%
•USDA Group E Grain Oz. Equivalents = 1/2
•Grains per serving: Whole = 6.7 gm (0.24 oz), Enriched = 6.4 gm (0.22 oz)

Jil Bircher signature

[Jil Bircher - R&D Regulatory Specialist]

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: Whole Grain Double Fudge Cookie Code No.: 3233 WGR

Manufacturer: Cookietree Bakeries Serving Size 1.3 oz.
(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:
(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, 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 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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A + B
Whole Grains	6.7 grms	16	0.42
Enriched Grains	6.4 grms	16	0.40
Total Creditable Amount³			0.82

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
²Standard 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 1.3 oz.
 Total contribution of product (per portion) .75 oz equivalent

I certify that the above information is true and correct and that a 1.3 ounce portion of this product (ready for serving) provides .75 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.

Jil Bircher
 Signature
Jil Bircher
 Printed Name

R & D Technologist
 Title
02/07/2014 801-268-2253 Ext. 108
 Date Phone Number



Smart Snacks Product Calculator Results

Brand:
Cookietree Bakeries

Product Name:
**WG Double Fudge 1/3 oz. IW
cookies**

Serving Size:
36.86 g

First Ingredient:
Whole Wheat Flour 51%

Your whole grain product meets all nutrient standards for entrees or snack foods.

Nutrition Facts

Serving Size 1.3 oz (about 36.86 g)

Servings Per Container

Amount Per Serving

Calories 140

Calories from Fat 40

Total Fat (g) 4.5

Saturated Fat (g) 1

Trans Fat (g) 0

Sodium (mg) 115

Carbohydrates

Sugars (g) 12

Vitamin D (%) NA

Potassium (%) NA

Calcium (%) NA

Dietary Fiber (%) NA

The person or group responsible for the point of sale to students on campus should verify a product's compliance and print their own Calculator results for documentation intended for compliance purposes. Results from this calculator have been determined by the USDA to be accurate in assessing product compliance with the Federal requirements for Smart Snacks in Schools provided the information is not misrepresented when entered into the Calculator.

LEADING THE WAY FOR CHILDREN'S HEALTH

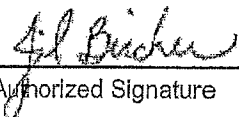


Buy American Certification

Schools and institutions participating in the National School Lunch Program and the School Breakfast Program in the contiguous United States are required by law to use school food service funds, to the maximum extent practicable, to buy domestic commodities or products for meals served under these programs. A "domestic commodity or product" is defined as one that is either produced in the United States or is processed in the United States *substantially* using agricultural commodities that are produced in the United States. The term "substantially" means that over 51 percent of the final product consists of agricultural commodities that were grown domestically. Therefore, when school food service funds are used to acquire foods, schools and institutions must ensure that the items are in compliance with this requirement.

(USDA, FNS PA-1331, revised 11/2001)

**We certify that our 32XX WGR, Whole Grain Thaw & Serve Cookie, 1.3 oz,
is produced in the United States and has at least 93% U.S. content**

	Jil Bircher	R&D Technical Support
Authorized Signature	Printed Name	Title
Cookietree Bakeries	Salt Lake City, Utah 84104	
Name of Company	City, State, Zip Code	
(801) 268-2253	margaret@cookietree.com	2/1/2019
Telephone	E-mail	Date

Double Fudge

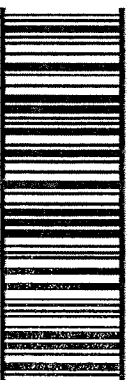
120 Ind. Wrapped Cookies

03233 WGR

Net Wt. 9.75 lbs (4.42 kg)

WHEAT FLOUR (WHOLE WHEAT FLOUR 51%, UNBLEACHED FLOUR 49% [WHEAT FLOUR ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID]), SUGAR, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN EMULSIFIER), AND VANILLIN (ARTIFICIAL FLAVOR), WATER, SOYBEAN OIL, COCOA DUTCH PROCESSES WITH ALKALI, CORN SYRUP, MALTI TOL, BAKING SODA, SOY FLOUR, WHEAT GLUTEN, CORN SYRUP SOLIDS, SODIUM ALGINATE, WHOLE EGGS, NATURAL AND ARTIFICIAL FLAVORING (CONTAINS COCONUT), SALT, AND SOY LECITHIN (EMULSIFIER). PROCESSED IN A FACILITY WITH WHEAT, EGGS, DAIRY, SOY, NUTS, AND PEANUTS.

31MAR12



10039225323301

Double Fudge

120 Ind. Wrapped Cookies

03233 WGR

03/11 11:07:48 xx



31MAR12



10039225323301



Mérieux NutriSciences Certification LLC
111 E. Wacker Dr., Ste 2300
Chicago, IL 60601
USA

Certificate Of Registration

Cookietree, Inc.

4010 West Advantage Circle
Salt Lake City, Utah, UNITED STATES, 84104

is registered as meeting the requirements of the

SQF Code for Manufacturing Edition 8.0

Certified HACCP Based Food Safety Plans

Certification Details:

Date of Decision: Apr 24, 2018
Date of Audit: Mar 21, 2018
Certificate Number: 15092

Date of Expiry: May 31, 2019
Date of Next Audit: Mar 17, 2019

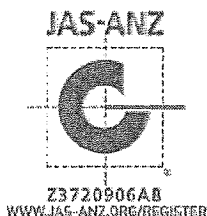
Registration Schedule:

Scope of Registration (Food Sector Categories and Products)

- 13. Bakery and Snack Food Processing : brownies
- 13. Bakery and Snack Food Processing : cookies
- 13. Bakery and Snack Food Processing : scones



SQF Institute is a division of the Food Marketing Institute (FMI).



Martin R Fawell

Jamie Moore

Authorized by

Issuing Officer



Allergen Ingredient Handling Procedures

February 12, 2016

To whom it may concern,

Cookie tree, Inc. is very serious about food safety. We have programs in place to protect the consumers; one of those programs is Allergen control.

The following information is a description of how Cookie tree, Inc. prevents allergenic cross contamination of our products.

Wheat, egg, dairy, and soy ingredients are in the majority of our products we produce and are considered allergens in our facility. A few of our products contain tree nuts and peanuts, also considered allergens in our facility. Fish and crustaceans are not present in our facility.

Starting at the beginning of our process, all allergens ingredients are identified and tagged as such at receiving, and stored in a segregated area (like with like) of the warehouse.

When an allergen ingredient is weighed, stored, or otherwise processed, it is required that associates wear designated colored aprons, and use the same color coded FDA-approved containers and processing utensils to segregate the allergens from other ingredients. All non-allergen ingredients are weighed into clean food grade white containers.

We also schedule allergen products based on run order to prevent any potential cross contamination in the process. However, at the completion of any product containing an allergen, the processing area is washed, sanitized and swabbed to ensure all involved equipment is clean and free of any residual allergenic protein material. This changeover process is inspected by the quality assurance department and not released until found acceptable. The individual releasing the equipment after approval must sign off on a controlled quality assurance document verifying their audit.

We use protein detection swabs (ultrasnap and allersnap) to verify that the present cleaning was effective. Romer allergen specific swabs are used to validate our allergen washes on a quarterly schedule.

Allergen training is performed with the certified Alchemy training system. The Vice President of Operations and the Quality Assurance Manager perform quarterly allergen handling training sessions with all key Cookie tree, Inc. associates thoroughly discussing the best methods of contamination prevention.

We are very confident that we are effectively preventing cross contamination. If you have questions or concerns, please let us know.

Respectfully,

A handwritten signature in black ink, appearing to read "S. Davis", written over a horizontal line.

Steven Davis
Quality Assurance Manager
Cookie tree, Inc.
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steve@cookietree.com

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