



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	55684
Effective Date:	2017-10-19	Program:	21.0 Specification Program
Supersedes Date:	2017-10-12	Market:	USA
Date Validated:	2017-10-19	Location:	Corporate
		Country of Origin:	USA
		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 Essential cookies are frozen, pre-portioned cookie dough nuggets that are ready to bake and serve. Made to meet the strict school nutritional guidelines without sacrificing taste.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

1.5 oz	42.52 g
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Raw Piece Weight	Prepared Piece Weight
1.5 oz	1.43 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 2.8	Baked 3.1	Baked 3.4
Weight (oz)	1.35	1.5	1.65



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PACKAGING

FDA Product Code: N/A Facility ID: 1103, 1180
 USDA Establishment: N/A
 Retail Packaging UPC: 013087556841 Internal Packaging UPC: N/A
 Customer UPC: N/A Customer Code: N/A
 Shipper UCC Code: 10013087556848
 Packaging Format: Dough pieces are deposited onto wax paper in a 5 x 6 pattern and stacked 8 layers per master shipper case.

Wax paper	Package Type: <u>Wax paper</u>	Food Contact Surface: <u>Paper - F</u>	
	Pieces per wax paper : <u>30</u>		

Case	Package Type: <u>Case</u>		
	Wax papers per Case: <u>8</u>	Pieces per Case: <u>240</u>	
	Case Dimensions: <u>13.188" L X 10.813" W X 7.875" H</u>	Case Cube (Cu. Ft.): <u>0.650</u>	
	Case Gross Wt. : <u>24 lb (10.886 kg)</u>	Case Net Wt. : <u>22.5 lb (10.2 kg)</u>	
	Cases per Row (T i): <u>12</u>		
	Rows per Pallet (Hi): <u>7</u>		
	Cases per Pallet: <u>84</u>		



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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, INVERT SUGAR, WATER, MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR, CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), SOYBEAN OIL, ROLLED OATS, CONTAINS 2% OR LESS OF: BUTTER (CREAM [MILK], SALT), MONO- AND DIGLYCERIDES, BAKING SODA, MODIFIED CORN STARCH, SALT, SOY LECITHIN, NATURAL FLAVORS, POTASSIUM CHLORIDE, TURMERIC AND ANNATTO (COLOR).
CONTAINS: EGGS, MILK, SOY, WHEAT.

CN Statement

1. 10.99 grams whole wheat flour and 1.16 grams oats per 42.52 gram cookie dough piece. 12.15 grams total whole grains per 42.52 gram cookie dough piece. Meets Whole Grain Rich Criteria (min. 8g whole grain, min. 50% of total grain as whole grain).
2. 6.77 grams enriched flour per 42.52 gram cookie dough piece.
3. 18.92 grams creditable grains per 42.52 gram cookie dough piece.
4. 1 Creditable Grain Ounce Equivalent based on grain content.



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NUTRITION VALUES

100g unrounded:

BAKED

UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	42.524	100.000	Trans Fatty Acid (g)	0.090	0.211	Carbohydrates (g)	27.302	64.202	Calcium (mg)	6.575	15.462
Calories (kcal)	161.484	379.745	Poly Fat (g)	1.334	3.137	Total Dietary Fiber (g)	1.670	3.926	Iron (mg)	0.815	1.917
Calories from Fat (kcal)	43.030	101.189	Mono Fat (g)	1.485	3.493	Total Sugars (g)	12.974	30.510	Water (g)	7.483	17.596
Calories from SatFat (kcal)	15.350	36.098	Cholesterol (mg)	12.588	29.601	Protein (g)	2.192	5.156	Ash (g)	0.639	1.503
Fat (g)	4.796	11.279	Sodium (mg)	115.603	271.852	Vitamin A - IU (IU)	99.106	233.059			
Saturated Fat (g)	1.706	4.011	Potassium (mg)	77.879	183.139	Vitamin C (mg)	0.003	0.008			

100g unrounded:

BAKED*

UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	40.540	100.000	Trans Fatty Acid (g)	0.090	0.222	Carbohydrates (g)	27.302	67.345	Calcium (mg)	6.575	16.219
Calories (kcal)	161.484	398.334	Poly Fat (g)	1.334	3.291	Total Dietary Fiber (g)	1.670	4.119	Iron (mg)	0.815	2.011
Calories from Fat (kcal)	43.030	106.142	Mono Fat (g)	1.485	3.664	Total Sugars (g)	12.974	32.003	Water (g)	5.498	13.562
Calories from SatFat (kcal)	15.350	37.865	Cholesterol (mg)	12.588	31.050	Protein (g)	2.192	5.408	Ash (g)	0.639	1.576
Fat (g)	4.796	11.831	Sodium (mg)	115.603	285.159	Vitamin A - IU (IU)	99.106	244.467			
Saturated Fat (g)	1.706	4.207	Potassium (mg)	77.879	192.104	Vitamin C (mg)	0.003	0.008			

Retail panel (per serving):

UNBAKED

BAKED*

Nutrition Facts	
Serving Size 1 cookie dough piece (43g) Servings Per Container 240	
Amount Per Serving	
Calories 160	Calories from Fat 45
Calories from Saturated Fat 15	
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1.5g	
Cholesterol 15mg	5%
Sodium 115mg	5%
Potassium 80mg	2%
Total Carbohydrate 27g	9%
Dietary Fiber 2g	8%
Sugars 13g	
Protein 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
Calories: 2,000	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 25g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 270g
Dietary Fiber	25g 30g

Nutrition Facts	
Serving Size 1 cookie (41g) Servings Per Container 240	
Amount Per Serving	
Calories 160	Calories from Fat 45
Calories from Saturated Fat 15	
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1.5g	
Cholesterol 15mg	5%
Sodium 115mg	5%
Potassium 80mg	2%
Total Carbohydrate 27g	9%
Dietary Fiber 2g	8%
Sugars 13g	
Protein 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
Calories: 2,000	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 25g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 270g
Dietary Fiber	25g 30g

*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 12 grams whole grain per serving.

Other: DO NOT CONSUME/EAT RAW COOKIE DOUGH.

No High Fructose Corn Syrup

Other: Minimum 50% of total grains as whole grain.

Other:

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. Less than 10% of total calories from saturated fat. Not low in saturated fat.*
4. 0g Trans fat per cookie dough piece. 5g 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.
5. Not more than 35% total sugar by weight.*
6. Not more than 200mg sodium per serving.*

Other criteria:

1. Not more than 20mg cholesterol per cookie dough piece.*
2. Minimum 1g dietary fiber per cookie dough piece. Not low in total fat. 5g fat per cookie dough piece.*

*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 applicable	
Lot Code Format (explained):	Santa Ana: SAMMDDYY where SA = Santa Ana, MM = Month, DD = Day, YY = Year; Austin: 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: <u>30 days</u>



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PREPARATION and / or BAKING INSTRUCTIONS

Oven Temp.: Otis Oven: Preset Temp., Commercial Convection Temp. 275° F, Conventional Gas/Electric Temp. 325 F°
Cook time: Otis Oven: 16 - 18 mins, Commercial Convection: 13 – 15 mins, Conventional Gas/Electric: 16 – 19 mins
STORAGE AND BAKING OF COOKIE DOUGH
STORAGE: Store cookie dough in freezer. Do not thaw dough before baking (Cookies will stay fresh and retain their shape when kept frozen.)
BAKING: Preheat ovens for 30 minutes.
Place a liner on baking pan.
Place cookies 3 inches apart on a parchment paper pan liner.
Bake in oven as indicated on chart above.
When properly baked, cookies will be golden brown.
Cookies will remain soft even after cooling.
Cooling: Let cookies cool for 20 minutes before removing baking pan.
Cookies are still baking while cooling on 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 even after cooling.
- Shelf life: Cookies will remain fresh for several days if baked properly, and stored in sealed containers.

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 Made W/Whole Grain Code No.: 55684

Manufacturer: Aryzta LLC

Serving Size: 1.5 oz dough piece

(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes 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 **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 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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Wheat Flour	10.99 grams	16 grams	0.6868
Oats	1.16 grams	16 grams	0.0725
Enriched Wheat Flour	6.77 grams	16 grams	0.4231
Total Creditable Amount³			1

*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 1.5oz (42.52 grams)

Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1 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
October 19, 2017 918-323-5065
Date Phone Number

