



## FINISHED GOODS SPECIFICATION SHEET

<b>Document:</b>		<b>Item Number:</b>	55414
<b>Program:</b>	21.0 Specification Program		
<b>Effective Date:</b>	1/22/2014	<b>Location:</b>	Corporate
<b>Supersedes Date:</b>	11/2/2013	<b>Controlled Copy</b>	<b>Page:</b> 1 of 4

Item Name: REDUCED FAT BUTTER SUGAR FROZEN COOKIE DOUGH

Finished Food: REDUCED FAT BUTTER SUGAR COOKIE Market: US

Brand/Customer: OTIS SPUNKMEYER Sub Brand: SWEET DISCOVERY



Batter Weight		Final Baked Weight	
1.33 OZ (38 grams)		1.26 OZ (36 grams)	
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

Simple flavors are perfectly balanced in this classic cookie with just the right sweetness.

### ITEM PACKAGING

<b>No. of Pieces / Case or Tray:</b>	270 per case;	<b>No. of Trays / Case:</b>	N/A
<b>Cases per Pallet:</b>	84	<b>Case Gross Wt. (lbs):</b>	23.7
<b>Rows per Pallet (Hi):</b>	7	<b>Case Gross Wt. (kgs):</b>	10.75
<b>Cases per Row (Ti):</b>	12	<b>Case Net Wt. (lbs):</b>	22.44
<b>Case Dimensions:</b>	13.1875 X 10.8125 X 7.9375	<b>Case Net Wt. (kgs):</b>	10.17
<b>Case Cube (Cu. Ft.):</b>	0.655	<b>No. of Bags / Case:</b>	N/A
<b>Shipper UCC Code:</b>	10013087554141	<b>Retail Packaging UPC:</b>	013087554144
<b>Customer Code:</b>	N/A	<b>Customer UPC:</b>	N/A
<b>Manufacturing Location (GLN):</b>	1103	<b>Packaging Format:</b>	Food Service; Layer Pack

### STORAGE & HANDLING

<b>Total Shelf Life from Production:</b>	365 days Frozen	<b>Distributed:</b>	Frozen
<b>Best Before Date Format:</b>	4C022 (last digit of the current year, bakery shift identifier and Julian date)	<b>Recommended Storage Conditions:</b>	Frozen
<b>Shelf Life After Baking (if Applicable):</b>	1 day(s)	<b>Max. Distribution Temperature:</b>	10 F
<b>Shelf Life After Defrosting (if Applicable):</b>	N/A day(s) N/A	<b>Min. Distribution Temperature:</b>	-10 F

Certified Kosher
OU D

Certified Halal
No

Certified Organic
No

Prepared By: Tracy Ramirez

*Tracy Ramirez*  
Regulatory Coordinator



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## INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR, CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), EGGS, INVERT SUGAR, WATER, MALTITOL, SOYBEAN OIL, BUTTER [CREAM, SALT], CONTAINS 2% OR LESS OF: MONO- AND DIGLYCERIDES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, OAT HULL FIBER, BUTTER OIL, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, NONFAT MILK.  
CONTAINS: WHEAT, MILK, EGGS, SOY

## CLAIMS

1. No High Fructose Corn Syrup added. This is for information purposes only.  
If this statement is made on the label or in labeling, sugar alcohol content for maltitol must added to the Nutrition Facts panel.
2. Not more than 30% added sugar by weight. Nutrition Facts panel must accompany this statement. This is for information purposes only.  
If this statement is made on the label or in labeling, sugar alcohol content for maltitol must added to the Nutrition Facts panel.
3. 0g trans fat per cookie. 4g fat and 1.5g saturated fat per cookie.
4. Not more than 30% total calories from fat. Not low in fat. Nutrition Facts must accompany this statement.
5. Not more than 10% total calories from saturated fat. Not low in saturated fat. Nutrition Facts must accompany this statement.
6. Reduced Fat. 45% Less Fat than Regular Refrigerated Sugar Cookie Dough\*. This statement must be placed immediately adjacent to the most prominent claim on the PDP and the following comparison must be placed immediately under the Nutrition Facts Panel:

	Fat (g) in 38g Cookie Dough
Sweet Discovery Reduced Fat Sugar Cookie Dough	4
Regular Refrigerated Sugar Cookie Dough ‡	7
* U.S. Department of Agriculture, Agricultural Research Service. 2013. USDA National Nutrient Database for Standard Reference, Release 26.	

### OTHER:

1. 1.0 Creditable Grain Ounce Equivalents. Does not meet Whole Grain Rich criteria.
2. 17.02 grams enriched flour per 38 gram cookie dough.

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## NUTRITION VALUES

Per 100g (unrounded):

BAKED     DOUGH     N/A

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
<b>Basic Components</b>		Vitamin A - RAE (RAE)	0	Chromium (mcg)	0
Gram Weight (g)	100.0000	Vitamin A - RE (RE)	0	Copper (mg)	0.0041
Calories (kcal)	376.3159	Carotenoid RE (RE)	0	Fluoride (mg)	0.0025
Calories from Fat (kcal)	99.0433	Retinol RE (RE)	0	Iodine (mcg)	0
Calories from SatFat (kcal)	38.6979	Beta-Carotene (mcg)	0	Iron (mg)	2.1608
Protein (g)	4.5306	Vitamin B1 (mg)	0.3023	Magnesium (mg)	1.1163
Carbohydrates (g)	66.8803	Vitamin B2 (mg)	0.2579	Manganese (mg)	0.0178
Dietary Fiber (g)	1.5178	Vitamin B3 (mg)	2.4467	Molybdenum (mcg)	0
Soluble Fiber (g)	0.6883	Vitamin B3 - Niacin Equiv (mg)	0	Phosphorus (mg)	45.6649
Total Sugars (g)	28.9106	Vitamin B6 (mg)	0.0135	Potassium (mg)	47.6797
Monosaccharides (g)	0	Vitamin B12 (mcg)	0.0739	Selenium (mcg)	0.8433
Disaccharides (g)	0	Biotin (mcg)	0	Sodium (mg)	303.6157
Other Carbs (g)	3.2633	Vitamin C (mg)	0.0473	Zinc (mg)	0.1022
Fat (g)	11.0969	Vitamin D - IU (IU)	1.9118	<b>Poly Fats</b>	
Saturated Fat (g)	4.2998	Vitamin D - mcg (mcg)	0	Omega 3 Fatty Acid (g)	0
Mono Fat (g)	4.3595	Vitamin E - Alpha-Toco (mg)	0.0138	Omega 6 Fatty Acid (g)	0
Poly Fat (g)	1.7763	Folate (mcg)	75.0080	<b>Other Nutrients</b>	
Trans Fatty Acid (g)	0.4108	Folate, DFE (mcg)	6.1179	Alcohol (g)	0
Cholesterol (mg)	30.2719	Vitamin K (mcg)	0.0064	Caffeine (mg)	0
Water (g)	9.2250	Pantothenic Acid (mg)	0.1094	Choline (mg)	0
<b>Vitamins</b>		<b>Minerals</b>			
Vitamin A - IU (IU)	0	Calcium (mg)	12.4433		

Retail panel:

BAKED     DOUGH     N/A

Nutrition Facts		Cookie Dough	Baked Cookie
Serving Size		1 Cookie (38g)	1 Cookie (36g)
Servings Per Container		270	270
Amount Per Serving			
<b>Calories</b>		140	140
Calories from Fat		35	35
		% Daily Value*	% Daily Value*
<b>Total Fat</b>	4g	6%	4g 6%
Saturated Fat	1.5g	8%	1.5g 8%
Trans Fat	0g		0g
<b>Cholesterol</b>	10mg	4%	10mg 4%
<b>Sodium</b>	115mg	5%	115mg 5%
<b>Total Carbohydrate</b>	25g	8%	25g 8%
Dietary Fiber	1g	2%	1g 2%
Sugars	11g		11g
<b>Protein</b>	2g		2g
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		Vitamin A	0%
Calories: 2,000 2,500		Vitamin C	0%
Total Fat	Less than 65g 80g	Calcium	0%
Saturated Fat	Less than 20g 25g	Iron	4%
Cholesterol	Less than 300mg 300mg		
Sodium	Less than 2,400mg 2,400mg		
Total Carbohydrate	300g 375g		
Dietary Fiber	25g 30g		

	Fat (g) in 38g Cookie Dough
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### PREPARATION and / or BAKING INSTRUCTIONS

**Baking Instructions:**

Place cookies on parchment paper.

Cookie placement on a standard institutional 18x26" baking sheet is as follows:

For 1.33, and 0.75 ounce sizes, place up to 35 (5x7) cookies per sheet pan.

Using an Otis Oven and 9.75x14.75 inch parchment paper, place 1.33 oz. and smaller sizes in a 3 x 4 pattern on the baking sheet.

Otis Oven\*: 280 F for 16-19 min; Commercial Convection: 300 F for 11-14 min; Commercial Rack Oven: 300 F for 12-14 min; Residential Gas/Electric: 325 F for 15-18 min

\*Ensure consistent power (amperage) supply

Actual baking time will depend on the dough temperature, # of cookies baked, oven air flow and oven temperature accuracy.

For increase cookie spread, bake at the lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

Cookies should cool for 20 – 30 minutes prior to removing from the parchment paper.

Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Unbaked cookies will appear pale, slightly grey in the center, greasy and have a soft pliable texture.

Over-baked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

**Storage:**

Store cookie dough in freezer

Do not thaw dough before baking

Cookies will remain fresh for up to 1 year and retain their shape best when kept frozen.

### 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 PREPARED, 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.

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