

FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date:	2022-10-05	Program:	21.0 Specification Program
Supersedes Date:	2021-01-14	Market:	USA and Canada
Date Validated:	2022-10-05	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

Food Name: Carnival Frozen Cookie Dough with Colored Candies and Chocolate Chips / Pâte à biscuits congelée carnaval avec bonbons colorés et pépites au chocolat

Finished Foods: Carnival Frozen Cookie with Colored Candies and Chocolate Chips / Biscuit carnaval avec bonbons colorés et pépites au chocolat

Brand / Customer: Otis Spunkmeyer **Sub Brand:** Sweet Discovery



Unbaked cookie dough, as distributed



Baked cookie

Food Item Description

Individually quick frozen pre-shaped, pre-portioned cookie dough pucks. Each pucks weights about 1.33oz (38g) and bakes up into a cookie with chocolate chips and multi-colored candy gems throughout. Distributed frozen, ready to be baked and served.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

1.33 oz	38 g
---------	------

Raw Piece Weight	Prepared Piece Weight
1.33 oz	1.26 oz

Raw Piece Weight	Prepared Piece Weight
38 g	36 g

Baked 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 (")	2.85	3.05	3.25
Weight (oz)	N/A	1.26	N/A

Baked Item Dimensions			
	Minimum	Target	Maximum
Length (cm)	N/A	N/A	N/A
Width (cm)	N/A	N/A	N/A
Height (cm)	N/A	N/A	N/A
Circumference (cm)	N/A	N/A	N/A
Diameter (cm)	7.2	7.7	8.2
Weight (g)	N/A	36	N/A



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

PACKAGING

FDA Product Code: N/A

Facility ID: 1101, 1107

USDA Establishment: N/A

Customer Code: N/A

Packaging Format: Frozen dough pieces are packed in a plastic bag that is folded and then placed into a master shipping case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	240	UPC/GTIN:	N/A
	Bag Dimensions:	N/A " L X N/A " W X N/A " H	Bag Cube (Cu. Ft.):	N/A
	Bag Gross Wt. :	N/A lbs N/A kg	Bag Net Wt. :	20 lbs 9.07 kg
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087588085
	Bag per Case :	1	Pieces per Case :	240
	Case Dimensions:	16.375 " L X 10.375 " W X 7.938 " H	Case Cube (Cu. Ft.):	0.78
	Case Gross Wt. :	21.25 lbs 9.64 kg	Case Net Wt. :	20 lbs 9.07 kg
	Net Wt. statement:	240 x 1.33 oz (38 g) PIECES / PIÈCES; NET WT/ POIDS NET 20 lb (9.07 kg)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	9		
Cases per Pallet:	90			



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

INGREDIENT STATEMENT

Ingredient Statement for US Labeling

Ingredients: Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Sugar, Margaine (palm oil, water, soybean oil, contains 2% or less of: salt, mono- and diglycerides, natural flavors [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Colored chocolate candies (dark chocolate [sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavor], sugar, artificial coloring [titanium dioxide, yellow 5 lake, red 40 lake, yellow 6 lake, yellow 6, blue 2 lake, blue 1 lake, yellow 5, blue 1], gum acacia, corn syrup, confectioners glaze [carnauba wax, shellac, beeswax]), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavor, milk), Eggs, Contains 2% or less of: Molasses, Water, Baking soda, Salt, Natural and artificial flavors.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes: Peanuts, Almonds, Coconut, Macadamia nuts, Pecans, Walnuts.

French Translation of Ingredient Statement for US Labeling

Ingrédients : Farine enrichie blanchie (farine de blé blanchie, farine d'orge maltée, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Sucre, Margarine (huile de palme, eau, huile de soja, contient 2% ou moins de : sel, mono- et diglycérides, arôme naturel [contient lait], acide citrique, vitamine A palmitate ajouté, bêta-carotène [colorant]), Bonbons au chocolat colorés (chocolat noir [sucre, chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel], sucre, colorant artificiel [dioxyde de titane, lac jaune 5, lac rouge 40, lac jaune 6, jaune 6, lac bleu 2, lac bleu 1, jaune 5, bleu 1], gomme d'acacia, sirop de maïs, glaçage de confiserie [cire de carnauba, gomme-laque, cire d'abeilles]), Pépites de chocolat mi-sucré (sucre, chocolat non-sucré, beurre de cacao, lécithine de soja, arôme naturel, lait), Oeufs, Contient 2% ou moins de : Mélasse, Eau, Bicarbonate de soude, Sel, Arômes naturels et artificiels.

Contient : Oeufs, Lait, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise : Arachides, Amandes, Noix de coco, Noix de macadamia, Pacanes, Noix.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English)

Ingredients: Enriched wheat flour (contains barley), Sugars (sugar, blackstrap molasses), Palm and soybean oil spread (palm oil, water, soybean oil, salt, mono- and diglycerides, flavours [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Colored chocolate candies (dark chocolate [contains soy], sugar, gum acacia, corn syrup, confectioners glaze, titanium dioxide, tartrazine, allura red, sunset yellow FCF, indigotine, brilliant blue FCF), Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavour, milk), Liquid whole eggs, Water, Sodium bicarbonate, Salt, Artificial flavours.

Contains: Barley, Eggs, Milk, Soy, Wheat.

May contain: Peanuts, Almonds, Coconut, Macadamia nuts, Pecans, Walnuts.

Ingredient Statement for CANADIAN Labeling (French)

Ingrédients : Farine enrichie de blé (contient orge), Sucres (sucre, mélasse verte), Tartinade d'huile de palme et de soja (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arômes [contient du lait], acide citrique, vitamine A palmitate, bêta-carotène [colorant]), Bonbons au chocolat colorés (chocolat noir [contient soja], sucre, gomme d'acacia, sirop de maïs, glaçage de confiserie, dioxyde de titane, tartrazine, rouge allura, jaune soleil FCF, indigotine, bleu brillant FCF), Pépites de chocolat mi-sucré (sucre, chocolat non-sucré, beurre de cacao, lécithine de soja, arôme naturel, lait), Oeufs entiers liquides, Eau, Bicarbonate de sodium, Sel, Arômes artificiels.

Contient : Orge, Oeufs, Lait, Soja, Blé.

Peut contenir : Arachides, Amandes, Noix de coco, Noix de macadamia, Pacanes, Noix.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

CN Statement

Please refer to the Formulation Statement for Documenting Grains in School Meals.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date:	2022-10-05	Program:	21.0 Specification Program
Supersedes Date:	2021-01-14	Market:	USA and Canada
Date Validated:	2022-10-05	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

NUTRITION VALUES

100g unrounded nutritional:

UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	1.69	4.47
Gram Weight (g)	37.70	100.00	Water (g)	4.41	11.69
Calories (kcal)	167.05	443.05	Ash (g)	0.57	1.51
Calories from Fat (kcal)	66.15	175.44	Vitamins		
Calories from SatFat (kcal)	30.66	81.33	Vitamin A - IU (IU)	252.63	670.03
Fat (g)	7.41	19.65	Vitamin A - RAE (mcg)	75.76	200.92
Saturated Fat (g)	3.41	9.04	Vitamin C (mg)	0.00	0.00
Trans Fatty Acid (g)	0.05	0.13	Vitamin D - IU (IU)	1.98	5.25
Poly Fat (g)	1.22	3.23	Vitamin D - mcg (mcg)	0.05	0.13
Mono Fat (g)	2.62	6.95	Minerals		
Cholesterol (mg)	7.39	19.61	Sodium (mg)	130.33	345.66
Carbohydrates (g)	23.67	62.77	Potassium (mg)	38.61	102.39
Dietary Fiber (US 2016) (g)	0.60	1.60	Calcium (mg)	6.35	16.85
Total Sugars (g)	14.76	39.15	Iron (mg)	1.14	3.01
Added Sugar (g)	14.64	38.82			

BAKED*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	1.69	4.72
Gram Weight (g)	35.70	100.00	Water (g)	2.41	6.74
Calories (kcal)	167.05	467.87	Ash (g)	0.57	1.59
Calories from Fat (kcal)	66.15	185.27	Vitamins		
Calories from SatFat (kcal)	30.66	85.88	Vitamin A - IU (IU)	252.63	707.56
Fat (g)	7.41	20.75	Vitamin A - RAE (mcg)	75.76	212.17
Saturated Fat (g)	3.41	9.54	Vitamin C (mg)	0.00	0.00
Trans Fatty Acid (g)	0.05	0.14	Vitamin D - IU (IU)	1.98	5.54
Poly Fat (g)	1.22	3.41	Vitamin D - mcg (mcg)	0.05	0.14
Mono Fat (g)	2.62	7.34	Minerals		
Cholesterol (mg)	7.39	20.71	Sodium (mg)	130.33	365.02
Carbohydrates (g)	23.67	66.29	Potassium (mg)	38.61	108.13
Dietary Fiber (US 2016) (g)	0.60	1.69	Calcium (mg)	6.35	17.80
Total Sugars (g)	14.76	41.34	Iron (mg)	1.14	3.18
Added Sugar (g)	14.64	41.00			

* Baked nutritional information is based on an estimated moisture loss upon baking. This information is not guaranteed and may vary depending on oven and baking conditions.

Retail panel (per serving) for USA:

UNBAKED

Nutrition Facts	
240 servings per container	
Serving size 1 cookie dough piece (38g)	
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 130mg	6%
Total Carbohydrate 24g	9%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 15g Added Sugars	30%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.1mg	6%
Potassium 40mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BAKED*

Nutrition Facts	
240 servings per container	
Serving size 1 cookie (36g)	
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 130mg	6%
Total Carbohydrate 24g	9%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 15g Added Sugars	30%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.1mg	6%
Potassium 40mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Retail panel (per serving) for CANADA:

UNBAKED

Nutrition Facts		Valeur nutritive	
Per 1 cookie dough piece (38 g)		pour 1 morceau de pâte à biscuits (38 g)	
Amount per serving		%	
Calories 170		% Daily Value*	% valeur quotidienne**
Fat / Lipides 7 g		9 %	
Saturated / saturés 3.5 g		18 %	
+ Trans / trans 0.1 g			
Carbohydrate / Glucides 24 g			
Fibre / Fibres 1 g		4 %	
Sugars / Sucres 15 g		15 %	
Protein / Protéines 2 g			
Cholesterol / Cholestérol 5 mg			
Sodium 130 mg		6 %	
Potassium 40 mg		1 %	
Calcium 10 mg		1 %	
Iron / Fer 1.25 mg		7 %	

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

BAKED*

Nutrition Facts		Valeur nutritive	
Per 1 cookie (36 g)		pour 1 biscuit (36 g)	
Amount per serving		%	
Calories 170		% Daily Value*	% valeur quotidienne**
Fat / Lipides 7 g		9 %	
Saturated / saturés 3.5 g		18 %	
+ Trans / trans 0.1 g			
Carbohydrate / Glucides 24 g			
Fibre / Fibres 1 g		4 %	
Sugars / Sucres 15 g		15 %	
Protein / Protéines 2 g			
Cholesterol / Cholestérol 5 mg			
Sodium 130 mg		6 %	
Potassium 40 mg		1 %	
Calcium 10 mg		1 %	
Iron / Fer 1.25 mg		7 %	

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

* Baked nutritional information is based on an estimated moisture loss upon baking. This information is not guaranteed and may vary depending on oven and baking conditions.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

CLAIMS

Kosher: OU Dairy

Do not eat raw cookie dough. Ne pas consommer la pâte à biscuits crue.

Other: This food item is not a ready to eat product and has not been processed to control microbial pathogens. Cet aliment n'est pas un produit prêt à consommer et n'a pas été traité pour contrôler les pathogènes microbiens.



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

STORAGE & HANDLING

Total Shelf Life from Production (Days): 365	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: Not applied by Aspire Bakeries	
Cayce: YSDDD (Where Y=last digit of production year, S=shift, DDD=julian date); Chaska: YCHDDDSBB	
Lot Code Format (explained): (Where Y= Last digit of production year, CH= Chaska, DDD= Julian Date, S=Shift, BB= Batch); Newark: YNWDDD (Where Y = 1 digit year, NW = Bakery, DDD=Julian Date)	
Storage Conditions: Keep Frozen	
Shelf Life After Baking : 1 day	After Baking Storage Type: Ambient
Shelf Life After Defrosting : N/A	After Defrost Storage Type: N/A
Min-Max. Distribution Temperature: Frozen (-10 - 10°F)	
Min. Shelf Life Remaining at Receipt at DC (Days): 60	



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

PREPARATION and / or BAKING INSTRUCTIONS

Please see attached



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58808
Effective Date: 2022-10-05	Program: 21.0 Specification Program	Market:	USA and Canada
Supersedes Date: 2021-01-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2022-10-05	Controlled Copy		

Recommended Baking Times for Otis Spunkmeyer Sweet Discovery Cookies / Durées de cuisson recommandées pour biscuits Sweet Discovery d'Otis Spunkmeyer

TEMPERATURE / TEMPÉRATURE	Otis Oven* / Four Otis*	Commercial Convection / Four commercial à convection	Commercial Rack Oven / Four commercial à panier	Residential Gas or Electric Oven / Four résidentiel au gaz / électrique
	260°F/138°C	300°F/149°C	300°F/149°C	325°F/163°C
COOKIE SIZE / TAILLE DU BISCUIT	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON
4 oz / 113 g	22 - 26 min.	17 - 20 min.	19 - 21 min.	21 - 23 min.
3 oz / 85 g	21 - 23 min.	14 - 17 min.	15 - 18 min.	20 - 22 min.
2 oz / 57 g	17 - 20 min.	12 - 15 min.	13 - 15 min.	17 - 20 min.
1.33 oz / 38 g	16 - 19 min.	11 - 14 min.	12 - 14 min.	16 - 19 min.
1 oz / 28 g	15 - 18 min.	11 - 13 min.	11 - 13 min.	15 - 18 min.
0.75 oz / 21 g	14 - 16 min.	10 - 12 min.	10 - 12 min.	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 increased cookie spread, bake at the lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18" x 26" (46 x 66 cm) baking sheet is as follows:

Place 15 (3 x 5) 3 oz (85 g) or 4 oz (113 g) cookies per pan. For the 2 oz (57 g) size, place 24 (4 x 6) cookies per sheet pan.

For 1.33 oz (38 g) and smaller sizes, place up to 35 (5 x 7) cookies per sheet pan.

Using an Otis Oven and 9.75 x 14.75 inch (24.8 x 37.5 cm) parchment paper, place 1.33 oz (38 g) and smaller sizes in a 3 x 4 pattern on the baking sheet.

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

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

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

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

*** S'assurer d'une alimentation électrique stable (intensité)**

La durée de cuisson actuelle dépendra de la température de la pâte, de la quantité de biscuits à cuire, de la circulation d'air et de l'exactitude de la température du four.

Pour que les biscuits d'étendent encore plus, cuire à la température plus basse indiquée et laisser décongeler la pâte sur la plaque à cuisson avant la cuisson.

Mettre les biscuits sur du papier parchemin.

Placer les biscuits sur une plaque à cuisson institutionnelle ordinaire de 18 x 26 po (46 X 66 cm) tel qu'indiqué :

Placer 15 (3 x 5) biscuits de 85 g (3 oz) ou 113 g (4 oz) par plaque. Pour des biscuits de 57 g (2 oz), en placer 24 (4 x 6).

Pour des biscuits de 38 g (1,33 oz) ou plus petits, placer jusqu'à 35 (5 x 7) biscuits.

Dans le four Otis et avec du papier parchemin de 9,75 x 14,75 pouces (24,8 x 37,5 cm), placer les biscuits de 38 g (1,33 oz) ou plus petits sur la plaque dans un patron 3 x 4.

Les biscuits doivent refroidir de 20 à 30 minutes avant de les retirer du papier parchemin.

Les biscuits bien cuits devraient être dorés, fermes à l'extérieur et avec un intérieur moelleux.

Les biscuits incuits seront pâles avec un centre légèrement gris, gras et auront une texture molle.

Les biscuits trop cuits seront d'un brun moyen à foncé et une texture ferme ou dure.

ADDITIONAL DETAILS

Distributed by / Distribué par:

Aspire Bakeries

Los Angeles, CA 90045 USA


1-844-99ASPIRE (1-844-992-7747)

www.OtisSpunkmeyer.com

On Canadian side of the label: Product of USA / Produit des É-U.A

REVIEWS AND APPROVALS

Julia Kot, R&D, Oct 5, 2022

Prepared By:  Bonnie Lai, Regulatory Analyst