



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	00115
Effective Date: 2023-01-23	Program:	21.0 Specification Program	Market: USA
Supersedes Date: 2022-02-15	Location:	Corporate	Country of Origin: USA
Date Validated: 2023-01-23	Controlled Copy		

Food Name: Chocolate Chip Muffin(s)

Finished Foods: Chocolate Chip Muffin(s)

Brand / Customer: Otis Spunkmeyer

Sub Brand: N/A



Food Item Description

This is the ultimate blonde muffin - soft and moist, studded with semi-sweet chocolate chips. Individually Wrapped for to-go convenience. Great as part of a breakfast or lunch, and great for snacking.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:


4 oz	113.39 g
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Raw Piece Weight Prepared Piece Weight

N/A oz	4 oz
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Baked Item Dimensions

	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	2.4	2.6	2.8
Circumference (")	N/A	N/A	N/A
Diameter (")	3.1	3.25	3.4
Weight (oz)	3.75	4	4.25

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PACKAGING

FDA Product Code: N/A


Facility ID: 1101

USDA Establishment: N/A

Customer Code: N/A

Packaging Format: 24 muffins are individually wrapped in film that is fully labeled for retail sale. Muffins are packed into a corrugated shipping case.

IW	Package Type:	IW	Food Contact Surface:	Film - G
	Pieces per IW :	1	UPC/GTIN:	091752001155
	IW Dimensions:	5.8 " L X 3.5 " W X 2.7 " H	IW Cube (Cu. Ft.):	N/A
	IW Gross Wt. :	N/A lbs N/A kg	IW Net Wt. :	0.25 lbs 0.113 kg
	Net Wt. statement:	NET WT 4 oz (113 GRAMS)		
Case	Package Type:	Case	UPC/GTIN:	10091752001152
	IW per Case :	24	Pieces per Case :	24
	Case Dimensions:	15.5 " L X 11.75 " W X 5.875 " H	Case Cube (Cu. Ft.):	0.619
	Case Gross Wt. :	7.25 lbs 3.29 kg	Case Net Wt. :	6 lbs 2.72 kg
	Net Wt. statement:	24 - 4 oz (113 g) MUFFINS, NET WT 6 lb (2.72 kg)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	13		
	Cases per Pallet:	130		

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ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains
Wheat Gluten (Canada) :	Contains

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INGREDIENT STATEMENT

INGREDIENTS: SUGAR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, WATER, EGGS, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, DEXTROSE, SOY LECITHIN, NATURAL FLAVOR, MILK), WHEAT STARCH, CONTAINS 2% OR LESS OF: SOY FLOUR, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, SALT, POTASSIUM SORBATE (PRESERVATIVE), NATURAL AND ARTIFICIAL FLAVOR, ENZYMES. CONTAINS: EGGS, MILK, SOY, WHEAT.

MADE IN A FACILITY THAT ALSO PROCESSES PEANUTS AND TREE NUTS (ALMONDS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS).

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CN Statement

1. 26 grams enriched flour per 113 gram muffin.
2. 1.6 Grain Ounce Equivalents using crediting standards based on grams of grains. 2 Grain Ounce Equivalents based on revised Exhibit A weights per ounce equivalent. Does not meet whole grain rich criteria.

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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
Basic Components			Cholesterol (mg)	57.19	50.43	Vitamin D - IU (IU)	12.60	11.11
Gram Weight (g)	113.40	100.00	Carbohydrates (g)	57.56	50.76	Vitamin A - IU (IU)	72.22	63.69
Calories (kcal)	474.54	418.47	Dietary Fiber (US 2016) (g)	1.59	1.40	Vitamin A - RAE (mcg)	21.17	18.67
Calories from Fat (kcal)	223.41	197.02	Total Sugars (g)	33.66	29.68	Vitamin C (mg)	0.03	0.02
Calories from SatFat (kcal)	52.22	46.05	Added Sugar (g)	33.12	29.21	Minerals		
Fat (g)	24.88	21.94	Protein (g)	5.31	4.69	Sodium (mg)	354.97	313.03
Saturated Fat (g)	5.86	5.16	Water (g)	23.48	20.70	Calcium (mg)	39.60	34.92
Trans Fatty Acid (g)	0.41	0.36	Ash (g)	1.99	1.75	Iron (mg)	2.51	2.21
Poly Fat (g)	11.69	10.31	Vitamins			Potassium (mg)	220.44	194.39
Mono Fat (g)	6.10	5.38	Vitamin D - mcg (mcg)	0.31	0.28			

Per IW

Tabular/horizontal format may only be used if there are less than 40 square inches of total available labeling space or if there are less than 3 inches of available vertical labeling space.

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Serving size 1 muffin (113g)		Total Fat 25g	32%	Sodium 350mg	15%
Calories per serving 470		Saturated Fat 6g	30%	Total Carbohydrate 58g	21%
Calories from Saturated Fat 50		Trans Fat 0g		Dietary Fiber 2g	7%
		Polyunsaturated Fat 12g		Total Sugars 34g	
		Monounsaturated Fat 6g		Includes 33g Added Sugars	66%
		Cholesterol 55mg	18%	Protein 5g	
		Vitamin D 0.3mcg 2% • Calcium 40mg 4% • Iron 2.5mg 15%			
		Potassium 220mg 4%			
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.					



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CLAIMS

Kosher: OU-Dairy

Sold to Schools: Yes.

Other: Contains a bioengineered food ingredient.

**No High Fructose Corn
Syrup**

Facts Up Front

Other:

1. Not more than 35% total sugar by weight. See nutrition information for fat and saturated fat content.*
2. Not more than 480mg sodium per muffin. See nutrition information for fat and saturated fat content.*
3. Does not meet Smart Snack criteria.

*Nutrition Facts panel must accompany this statement.



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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: Not applied by Aspire Bakeries.

Lot Code Format (explained): Cayce: YSDDD (Y=last digit of current year, S = shift [A=1st, B=2nd, C=3rd], DDD = Julian date) Example: 2A279

Storage Conditions: Keep Frozen


Shelf Life After Baking : Not applicable.

After Baking Storage Type: N/A

Shelf Life After Defrosting : 35 days (wrapped) when thawed at room temperature.

After Defrost Storage Type: Ambient

Min-Max. Distribution Temperature: Frozen (-10 - 10°F)

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PREPARATION and / or BAKING INSTRUCTIONS

Thaw wrapped muffin at room temperature for 2-3 hours and serve.

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ADDITIONAL DETAILS


Distributed by:
Aspire Bakeries
Los Angeles, CA 90045 USA
1-844-99ASPIRE (1-844-992-7747) or visit our website at www.OtisSpunkmeyer.com.

Text INFO to 877.660.2975 for bioengineered food information.

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REVIEWS AND APPROVALS:

Julia Kot, Sr. Food Technologist, January 09, 2023

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