



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	06201
Effective Date: 2022-05-02	Program:	21.0 Specification Program	Market: USA
Supersedes Date: 2021-07-27	Location:	Corporate	Country of Origin: Canada
Date Validated: 2022-05-02	Controlled Copy		

Food Name:	Naturally and Artificially Flavored Blueberry Crumb Cake Muffin		
Finished Foods:	Naturally and Artificially Flavored Blueberry Crumb Cake Muffin		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Supreme



Food Item Description

A 4oz muffin with blueberries and a touch of neufchatel cheese. Topped with crisp cake crumble streusel. Distributed frozen.

* 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 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 (")	N/A	N/A	N/A
Circumference (")	N/A	N/A	N/A
Diameter (")	2.9	3.05	3.2
Weight (oz)	3.75	4	4.25

Prepared By:  Bonnie Lai, Regulatory Analyst



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PACKAGING

FDA Product Code: 03 R F T 20

Facility ID: 1260

USDA Establishment: N/A

Customer Code: N/A

Packaging Format: 12 muffins in tulip cups are bulk packed in a tray and then shrink wrapped. Two trays are packed per corrugated shipping case.

Tray	Package Type:	Tray	Food Contact Surface:	Paper - F
	Pieces per Tray :	12	UPC/GTIN:	N/A
	Tray Dimensions:	12.875 " L X 10.1875 " W X 3.5313 " H	Tray Cube (Cu. Ft.):	N/A
	Tray Gross Wt. :	N/A lbs N/A kg	Tray Net Wt. :	3 lbs 1.36 kg
Case	Net Wt. statement:	12 - 4 oz (113 g) Muffins; Net Wt 3 lb (1.36 kg)		
	Package Type:	Case	UPC/GTIN:	10013087062011
	Tray per Case :	2	Pieces per Case :	24
	Case Dimensions:	13.875 " L X 10.438 " W X 7.75 " H	Case Cube (Cu. Ft.):	0.65
	Case Gross Wt. :	7.5 lbs 3.4 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):	11		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	99		



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ALLERGENS AND SENSITIVE INGREDIENTS

Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Wheat
Milk :	Contains
Wheat :	Contains



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INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, ASCORBIC ACID, THIAMINE, RIBOFLAVIN, ENZYME, FOLIC ACID), SUGAR, WATER, BLUEBERRIES, SOYBEAN OIL, EGGS, NEUFCHATEL CHEESE (MILK FAT, NONFAT MILK, BACTERIAL CULTURE, SALT, GUAR GUM, LOCUST BEAN GUM, WHEY [MILK]), CONTAINS 2% OR LESS OF: GLYCERIN, PALM OIL, MODIFIED CORN STARCH AND PREGELATINIZED MODIFIED CORN STARCH, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), WHEAT GLUTEN, SALT, PRESERVATIVES (SODIUM PROPIONATE, POTASSIUM SORBATE, METHYL PARABEN, PROPYL PARABEN, SODIUM BENZOATE), MONO- AND DIGLYCERIDES, CORN SYRUP, INVERT SUGAR, SODIUM STEAROYL LACTYLATE, OAT FIBER, NATURAL AND ARTIFICIAL FLAVORS, FRACTIONATED PALM OIL, XANTHAN GUM, CARNAUBA WAX, RAPESEED LECITHIN, NATURAL BLUEBERRY FLAVOR, CITRIC ACID.

CONTAINS: EGGS, MILK, WHEAT.

MADE ON SHARED EQUIPMENT THAT ALSO PROCESSES: SOY, TREE NUTS (PECANS, WALNUTS).



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CN Statement

Not applicable



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NUTRITION VALUES

100g unrounded:

☒

BAKED

☐

UNBAKED

☐

FRIED

☐

N/A

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	5.52	4.87
Gram Weight (g)	113.40	100.00	Water (g)	26.97	23.79
Calories (kcal)	409.71	361.30	Ash (g)	1.91	1.68
Calories from Fat (kcal)	151.44	133.54	Vitamins		
Calories from SatFat (kcal)	35.86	31.62	Vitamin A - IU (IU)	11.09	9.78
Fat (g)	16.83	14.84	Vitamin A - RAE (mcg)	14.31	12.62
Saturated Fat (g)	3.98	3.51	Vitamin C (mg)	0.21	0.18
Trans Fatty Acid (g)	0.17	0.15	Vitamin D - IU (IU)	9.06	7.99
Poly Fat (g)	7.52	6.63	Vitamin D - mcg (mcg)	0.23	0.20
Mono Fat (g)	3.94	3.47	Minerals		
Cholesterol (mg)	44.60	39.33	Sodium (mg)	440.09	388.09
Carbohydrates (g)	59.14	52.16	Potassium (mg)	170.14	150.03
Dietary Fiber (2016) (g)	1.50	1.32	Calcium (mg)	52.15	45.99
Total Sugars (g)	32.85	28.96	Iron (mg)	2.01	1.77
Added Sugar (g)	31.57	27.84			

Retail panel (per serving):

☒

BAKED

☐

UNBAKED

☐

FRIED

☐

N/A

Nutrition Facts

24 servings per container

Serving size 1 muffin (113g)

Amount per serving

Calories 410

Calories from Saturated Fat 35

% Daily Value*

Total Fat 17g 22%

Saturated Fat 4g 20%

Trans Fat 0g

Polyunsaturated Fat 8g

Monounsaturated Fat 4g

Cholesterol 45mg 15%

Sodium 440mg 19%

Total Carbohydrate 59g 21%

Dietary Fiber 1g 4%

Total Sugars 33g

Includes 32g Added Sugars 64%

Protein 6g

Vitamin D 0.2mcg 2%

Calcium 50mg 4%

Iron 2mg 10%

Potassium 170mg 4%

*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.

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CLAIMS

Kosher: OU Dairy

Other: Contains a bioengineered food ingredient.



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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: BEST BEFORE DD/MON/YY (where DD=day, MON=month; YY=year) (example: 16/JAN/2019)

Lot Code Format (explained): HH:MM YSDDD (where HH:MM=time of packing; Y=last digit of current year, S = shift [A=1st, B=2nd, C=3rd], DDD = Julian date) Example: 02:33 9C074

Storage Conditions: Keep Frozen

Shelf Life After Baking : N/A

After Baking Storage Type: N/A

Shelf Life After Defrosting : 7 days in unwrapped tray; 2 days
after removal from original
packaging when placed in display
case

After Defrost Storage Type:

Ambient

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



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PREPARATION and / or BAKING INSTRUCTIONS

Thawing

Remove trays from case and allow muffins to thaw inside the tray or in a display case for 1 hour prior to serving.

Do not refrigerate product. Refrigeration will dehydrate the muffins and accelerate staling.

Handling Once Thawed

Muffins may be stored in the original sealed tray for up to 7 days at room temperature. Muffins may be stored inside an enclosed display case for up to 2 days at room temperature.

Muffins that are displayed outside an enclosed case at room temperature should be sold within 24 hours. Do not refreeze product after thawing.



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ADDITIONAL DETAILS

Distributed by:

Aspire Bakeries

Los Angeles, CA 90045 USA

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


Product of Canada

www.OtisSpunkmeyer.com

Otis Spunkmeyer® is a registered trademark of Aspire Bakeries LLC.

REVIEWS AND APPROVALS

Julia Kot, R&D, April 29, 2022

Prepared By:  Bonnie Lai, Regulatory Analyst