

Document: 21.03.08 **Item Number:** 01002

Effective Date: 2019-08-08 Market: USA Program: 21.0 Specification Program

Supersedes 2019-07-17 Location: Corporate **Country of Origin:** Canada Date:

Date Validated: 2019-08-08 Controlled Copy

Food Name: Banana Bread Muffin, Naturally and Artificially Flavored

Finished Foods: Banana Bread Muffin, Naturally and Artificially Flavored

Brand / Customer: Otis Spunkmeyer Sub Brand: Supreme



Food Item Description

A banana bread muffin with walnuts. Distributed frozen.

Individual Food Specification

Net Weight of Individual Packaged Unit:

4	112 ~
4 OZ	113 g

Raw Piece Weight	Prepared Piece Weight
N/A oz	4 oz

Baked Item Dimensions							
Minimum Target Maximum							
Length (")	N/A	N/A	N/A				
Width (")	N/A	N/A	N/A				
Height (")	3.1	3.3	3.5				
Circumference (")	N/A	N/A	N/A				
Diameter (")	3	3.15	3.3				
Weight (oz)	3.75	4	4.25				

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



	WENTES	Document:	21.03.08	Item Number:	01002
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		PACKAG	ING	
FDA Produc	t Code:03 R F T 20		Facility ID:1260)
JSDA Establis	hment:N/A	_	Customer Code: N/A	
Packaging F	12 muffins in tulip cup case.	s are bulk packed in a tray and	then shrink wrapped. Two tra	ays are packed per corrugated shipping
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
	Net Wt. statement:	12 - 4 oz (113 g) Muffins;	Net Wt 3 lb (1.36 kg)	
Case	Package Type:	Case	UPC/GTIN:	10013087010029
	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
Tree Nuts :	Contains
Allergens Tree Nuts Explained :	Walnuts
Wheat :	Contains



	WEIGHT	Document:	21.03.08	Item Number:	01002
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INGREDIENT STATEMENT

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, ASCORBIC ACID, THIAMINE, RIBOFLAVIN, ENZYME, FOLIC ACID), SUGAR, SOYBEAN OIL, WALNUTS, BANANA PUREE (BANANAS, CITRIC ACID, ASCORBIC ACID), EGGS, WATER, CONTAINS 2% OR LESS OF: MODIFIED CORNSTARCH, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SALT, WHEAT GLUTEN, POTASSIUM SORBATE (PRESERVATIVE), MOLASSES, NATURAL BANANA FLAVOR, MONO- AND DIGLCYERIDES, NATURAL AND ARTIFICIAL FLAVORS, COLORS (TURMERIC, ANNATTO, CARAMEL COLOR), MALTODEXTRIN, GUM ARABIC, PROPYLENE GLYCOL, ACETIC ACID, XANTHAN GUM, RAPESEED LECITHIN, ENZYMES.

CONTAINS: EGGS, WALNUTS, WHEAT.

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



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CN Statement

Not applicable



Effective Date:

Supersedes

Date:

FINISHED FOOD SPECIFICATION SHEET

Document:21.03.08Item Number:01002Program:21.0 Specification ProgramMarket:USA

FRIED

N/A

2019-07-17 Location: Corporate Country of Origin: Canada

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NUTRITION VALUES

UNBAKED

100g unrounded:		X	BAKED	UNBAKE	D	FRIED I	N/A	
Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	113.0000	100.0000	Cholesterol (mg)	38.6496	34.2032	Vitamin C (mg)	1.8586	1.6448
Calories (kcal)	489.7328	433.3919	Carbohydrates (g)	56.5185	50.0164	Vitamin D - IU (IU)	0	0
Calories from Fat (kcal)	241.4123	213.6392	Total Sugars (g)	31.4185	27.8040	Vitamin D - mcg (mcg)	0.2078	0.1839
Calories from SatFat (kcal)	35.3014	31.2402	Added Sugar (g)	28.9561	25.6248	Sodium (mg)	334.7442	296.2338
Fat (g)	26.8236	23.7377	Protein (g)	7.0588	6.2468	Potassium (mg)	281.5001	249.1151
Saturated Fat (g)	3.9227	3.4714	Water (g)	20.4852	18.1285	Calcium (mg)	71.3633	63.1534
Trans Fatty Acid (g)	0.1740	0.1540	Ash (g)	1.9291	1.7072	Iron (mg)	2.1746	1.9245
Poly Fat (g)	15.6836	13.8793	Vitamin A - IU (IU)	24.1498	21.3715	Total Dietary Fiber (g)	2.0527	1.8166
Mono Fat (g)	5.2463	4.6428	Vitamin A - RAE (mcg)	12.9464	11.4570			

Retail panel (per serving):

24 servings per contain	er
	iffin (113g)
Amount per serving	
Calories	490
%	Daily Value
Total Fat 27g	35%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 330mg	14%
Total Carbohydrate 57g	21%
Dietary Fiber 2g	7%
Total Sugars 31g	
Includes 29g Added Sug	ars 58%
Protein 7g	
Vitamin D 0.2mcg	2%
Calcium 70mg	6%
Iron 2.2mg	10%
Potassium 280mg	6%

X BAKED



	WEIGH	Document:	21.03.08	Item Number:	01002
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CLAIMS

GMO Status: Partially produced with genetic engineering

Kosher: OU Dairy

No High Fructose Corn

Syrup

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

7 days in unwrapped tray; 2 days

Shelf Life After Defrosting : after removal from original **After Defrost Storage Type:**

packaging when placed in display

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

UPDATE:

T Mirzadeh, Regulatory Analyst (Contractor), Aug 24, 2021 -This document was updated to include the Aspire Bakeries logo, name and address.

UPDATE:

S. Alexander, Regulatory Analyst (Contractor), Nov 16, 2021 - This document was updated to include BE status information.

Prepared By:

Bonnie Lai, Regulatory Analyst