



## FINISHED FOOD SPECIFICATION SHEET

<b>Document:</b>	21.03.08	<b>Item Number:</b>	20168
<b>Effective Date:</b> 2021-12-03	<b>Program:</b> 21.0 Specification Program	<b>Market:</b>	USA
<b>Supersedes Date:</b> 2019-07-24	<b>Location:</b> Corporate	<b>Country of Origin:</b>	USA
<b>Date Validated:</b> 2021-12-03	Controlled Copy		

**Food Name:** LEMON ICED LOAF CAKE WITH NATURAL FLAVOR

**Finished Foods:** LEMON ICED LOAF CAKE WITH NATURAL FLAVOR

**Brand / Customer:** Otis Spunkmeyer

**Sub Brand:** N/A



### Food Item Description

4oz Lemon Iced Loaf Cake with icing - rectangular light golden yellow cake topped with translucent white icing.

\* 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
<b>Length (")</b>	N/A	N/A	N/A
<b>Width (")</b>	N/A	N/A	N/A
<b>Height (")</b>	N/A	N/A	N/A
<b>Circumference (")</b>	N/A	N/A	N/A
<b>Diameter (")</b>	N/A	N/A	N/A
<b>Weight (oz)</b>	3.75	4	4.25

Prepared By:  Emily Kerwick, Regulatory Analyst



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### PACKAGING

**FDA Product Code:** N/A

**Facility ID:** 1000929

**USDA Establishment:** N/A

**Customer Code:** N/A

**Packaging Format:** 12 loaf cakes in individually wrapped retail film are placed onto a corrugated tray. 2 trays are then packed into a master shipping case.

IW	<b>Package Type:</b>	IW	<b>Food Contact Surface:</b>	Film - G
	<b>Pieces per IW :</b>	1	<b>UPC/GTIN:</b>	00013087901122
	<b>IW Dimensions:</b>	N/A " L X N/A " W X N/A " H	<b>IW Cube (Cu. Ft.):</b>	N/A
	<b>IW Gross Wt. :</b>	N/A lbs N/A kg	<b>IW Net Wt. :</b>	N/A lbs N/A kg
	<b>Net Wt. statement:</b>	NET WT 4 OZ (113 GRAMS)		
Tray	<b>Package Type:</b>	Tray	<b>UPC/GTIN:</b>	N/A
	<b>IW per Tray :</b>	12	<b>Pieces per Tray :</b>	12
	<b>Tray Dimensions:</b>	N/A " L X N/A " W X N/A " H	<b>Tray Cube (Cu. Ft.):</b>	N/A
	<b>Tray Gross Wt. :</b>	N/A lbs N/A kg	<b>Tray Net Wt. :</b>	N/A lbs N/A kg
	<b>Net Wt. statement:</b>	N/A		
Case	<b>Package Type:</b>	Case	<b>UPC/GTIN:</b>	10013087201687
	<b>Tray per Case :</b>	2	<b>Pieces per Case :</b>	24
	<b>Case Dimensions:</b>	15.132 " L X 12.195 " W X 5.14 " H	<b>Case Cube (Cu. Ft.):</b>	0.549
	<b>Case Gross Wt. :</b>	8 lbs 3.628 kg	<b>Case Net Wt. :</b>	6 lbs 2.72 kg
	<b>Net Wt. statement:</b>	24 - 4 oz (113 g) CAKES / NET WT 6 lb (2.72 kg)		
	<b>Cases per Row (Ti):</b>	9		
	<b>Rows per Pallet (Hi):</b>	16		
	<b>Cases per Pallet:</b>	144		



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### ALLERGENS AND SENSITIVE INGREDIENTS

<b>Barley:</b>	Contains
<b>Eggs :</b>	Contains
<b>Gluten :</b>	Contains
<b>Allergens Gluten Explained :</b>	Wheat, Barley
<b>Milk :</b>	Contains
<b>Soy :</b>	Contains
<b>Wheat :</b>	Contains
<b>Wheat Gluten (Canada) :</b>	Contains



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### INGREDIENT STATEMENT

INGREDIENTS: SUGAR, ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, EGGS, CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, SOY FLOUR, SOY LECITHIN, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), CORN STARCH, MONO- AND DIGLYCERIDES, CITRIC ACID, SALT, LEMON JUICE, POTASSIUM SORBATE (PRESERVATIVE), AGAR, DEXTROSE, PALM OIL, XANTHAN GUM, CALCIUM SULFATE, RAPESEED LECITHIN, LEMON OIL, CALCIUM CARBONATE, WHEY (MILK), ACACIA GUM, NATURAL FLAVOR, CELLULOSE GUM, COLOR (TURMERIC, ANNATTO), FUMARIC ACID.

CONTAINS: EGGS, MILK, SOY, WHEAT.

MADE IN A FACILITY THAT ALSO PROCESSES: TREE NUTS (ALMONDS, PECANS, WALNUTS).



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### CN Statement

N/A

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### NUTRITION VALUES

100g unrounded:

☒ BAKED

☐ UNBAKED

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Gram Weight (g)	100.000	Sodium (mg)	385.990	Vitamin D - mcg (mcg)	0
Calories (kcal)	397.550	Carbohydrates (g)	53.110	Calcium (mg)	69.320
Fat (g)	18.920	Dietary Fiber (2016) (g)	0.030	Iron (mg)	1.940
Saturated Fat (g)	3.590	Total Sugars (g)	32.530	Potassium (mg)	147.410
Trans Fatty Acid (g)	0.260	Added Sugar (g)	32.080	Water (g)	21.340
Cholesterol (mg)	46.240	Protein (g)	4.040	Ash (g)	1.450

## Nutrition Facts

2 servings per container

**Serving size**  
1/2 Cake (57g)

## Calories

**230** | **450**

1/2 Cake | 1 Cake

		1/2 Cake % Daily Value*		1 Cake % Daily Value*			1/2 Cake % Daily Value*		1 Cake % Daily Value*
<b>Total Fat</b>	11g	<b>14%</b>	21g	<b>27%</b>	<b>Total Carbohydrate</b>	30g	<b>11%</b>	60g	<b>22%</b>
Saturated Fat	2g	<b>10%</b>	4g	<b>20%</b>	Dietary Fiber	0g	<b>0%</b>	0g	<b>0%</b>
Trans Fat	0g		0g		Total Sugars	19g		37g	
<b>Cholesterol</b>	25mg	<b>8%</b>	50mg	<b>17%</b>	Includes Added Sugars	19g	<b>38%</b>	37g	<b>74%</b>
<b>Sodium</b>	220mg	<b>10%</b>	440mg	<b>19%</b>	<b>Protein</b>	2g		5g	
Vitamin D	0mcg	0%	0mcg	0%	Iron	1mg	6%	2mg	10%
Calcium	39mg	4%	78mg	6%	Potassium	84mg	2%	168mg	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 D

**Other:** Vending

**Other:** Contains a bioengineered food ingredient.



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### STORAGE & HANDLING

<b>Total Shelf Life from Production (Days):</b> 365	<b>Distributed:</b> Frozen (-10 - 10°F)
<b>Best Before Date Format:</b> DD/MMM/YY: e.g. 31/JAN/17	
<b>Lot Code Format (explained):</b> Case 6S320 – Year last digit (Y). Plant Shift S is 1st Shift, T is 2nd shift; Julian Date	
<b>Storage Conditions:</b> Keep Frozen	
<b>Shelf Life After Baking :</b> 365	<b>After Baking Storage Type:</b> N/A
<b>Shelf Life After Defrosting :</b> 30 days in original package at room temperature	<b>After Defrost Storage Type:</b> Ambient
<b>Min-Max. Distribution Temperature:</b> Frozen (-10 - 10°F)	
<b>Min. Shelf Life Remaining at Receipt at DC (Days):</b> 60	





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### PREPARATION and / or BAKING INSTRUCTIONS

Thaw and Serve



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### ADDITIONAL DETAILS

Distributed by:  
Aspire Bakeries  
Los Angeles, CA 90045 USA  
1-844-99ASPIRE (1-844-992-7747) / [www.OtisSpunkmeyer.com](http://www.OtisSpunkmeyer.com)

Text INFO to 877.660.2975 for bioengineered food information.

#### REVIEWS AND APPROVALS:

Sarah Warren, Director, Outsourced Bakery Solutions, December 07, 2021

Prepared By:  Emily Kerwick, Regulatory Analyst