



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	10144
Effective Date: 2016-07-29	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2014-11-14	Location: Corporate	Country of Origin:	USA
Date Validated: 2016-07-29	Controlled Copy		

Item Name: NATURALLY FLAVORED BANANA MUFFIN MADE WITH WHOLE GRAIN

Finished Foods: NATURALLY FLAVORED BANANA MUFFIN MADE WITH WHOLE GRAIN

Brand / Customer: Otis Spunkmeyer **Sub Brand:** Delicious Essentials

Food Item Description

DELICIOUS ESSENTIALS THAW AND SERVE MUFFINS COME IN FOUR POPULAR FLAVORS THAT ARE INDIVIDUALLY WRAPPED. AVAILABLE IN A 2OZ AND A 4OZ SIZE, THEY ARE MADE TO MEET STRICT SCHOOL NUTRITIONAL GUIDELINES WITHOUT SACRIFICING TASTE.



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

Individual Food Specification

Net Weight of Individual Packaged Unit:

2 oz	57 g
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Raw Piece Weight	Prepared Piece Weight
2.2 oz	2 oz

Baked Item Dimensions

	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	2.2	2.35	2.5
Circumference (")	N/A	N/A	N/A
Diameter (")	2.3	2.4	2.5
Weight (oz)	1.9	2	2.1

Prepared By: Emily Kerwick, Regulatory Analyst



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PACKAGING

FDA Product Code: N/A	Facility ID: 1101, 110U, 1004055
USDA Establishment: N/A	
Retail Packaging UPC: 013087101447	Internal Packaging UPC: N/A
Customer UPC: N/A	Customer Code: N/A
Shipper UCC Code: 10013087101444	

Packaging Format: Individually wrapped muffins are bulk packed in a master shipping case.

IW	Food Contact Surface:	Film - G			
	Package Type:	IW			
	Pieces per IW:	1			
Case	Package Type:	Case			
	IWs per Case:	72	Pieces per Case:	72	
	Case Dimensions:	16.44" L X 10.94" W X 8.26" H	Case Cube (Cu. Ft.):	0.86	
	Case Gross Wt. :	10.75 lbs 4.87 kg	Case Net Wt. :	9 lbs 4.08 kg	
	Cases per Row (Ti):	9			
	Rows per Pallet (Hi):	9			
	Cases per Pallet:	81			



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ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

Eggs

Soy

Wheat

INGREDIENT STATEMENT


INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, EGGS, WATER, BANANAS, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), INVERT SUGAR, SOYBEAN OIL, CONTAINS 2% OR LESS OF: PALM OIL, CANOLA OIL, OAT FIBER, WHEAT GLUTEN, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), MONO- AND DIGLYCERIDES, MODIFIED CORN STARCH, POTASSIUM SORBATE (PRESERVATIVE), SODIUM ALGINATE, PROPYLENE GLYCOL MONOSTEARATE, SALT, SODIUM STEAROYL LACTYLATE, SOY LECITHIN, NATURAL FLAVOR, ENZYMES.

CONTAINS: EGG, SOY, WHEAT.

MAY CONTAIN: MILK, PEANUTS, TREE NUTS (ALMONDS, CASHEWS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS).

CN Statement

1. 11.6 grams whole wheat flour per 57 gram muffin. Meets Whole Grain Rich criteria.
2. 4.9 grams enriched flour per 57 gram muffin.
3. 1.0 Creditable Grain Ounce Equivalents based on grams of grain and Exhibit A.

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NUTRITION VALUES

Nutrients	Per Serving	Nutrients	Per Serving
Basic Components		Carbohydrates (g)	> 31.01
Gram Weight (g)	56.70	Dietary Fiber (g)	> 2.37
Calories (kcal)	> 188.58	Total Sugars (g)	> 16.94
Fat (g)	> 5.85	Vitamins	
Saturated Fat (g)	1.94	Vitamin A - IU (IU)	> 55.10
Trans Fatty Acid (g)	> 0.05	Vitamin C (mg)	> 0.30
Mono Fat (g)	> 2.05	Minerals	
Poly Fat (g)	> 1.59	Sodium (mg)	> 129.64
Protein (g)	> 3.36	Calcium (mg)	> 30.28
Cholesterol (mg)	> 41.20	Iron (mg)	> 0.88

Retail panel (per serving): UNBAKED

BAKED

IV:

Preliminary. For display only.


Nutrition Facts	
Serving Size 1 Muffin (57g)	
Amount Per Serving	
Calories 190	Calories from Fat 50
Calories from Saturated Fat 15	
Total Fat 6g 9%	
Saturated Fat 2g 10%	
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 2g	
Cholesterol 40mg	14%
Sodium 130mg	6%
Total Carbohydrate 31g	10%
Dietary Fiber 2g	9%
Sugars 17g	
Protein 3g	
Vitamin A 2% • Vitamin C 0%	
Calcium 4% • Iron 4%	
*Percent Daily Values are based on a diet of 2,000 calories a day. Your daily values may be higher or lower depending on your calorie needs.	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	200g 375g
Dietary Fiber	25g 30g

Nutrition Facts	
1 servings per container	
Serving size 1 Muffin (57g)	
Amount per serving	
Calories	190
Calories from Saturated Fat 20	
Total Fat 6g 8%	
Saturated Fat 2g 10%	
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 2g	
Cholesterol 40mg	13%
Sodium 130mg	6%
Total Carbohydrate 31g	11%
Dietary Fiber 2g	7%
Total Sugars 17g	
Includes 12g Added Sugars 24%	
Protein 3g	
Vitamin D 0mg 0%	
Calcium 29mg 2%	
Iron 1mg 6%	
Potassium 140mg 2%	
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

If the package has insufficient continuous vertical space (i.e., about 3 inches) to accommodate the Standard Nutrition Facts panel format, the nutrition label may be presented in a tabular (i.e., horizontal) display. 21 CFR 81.154(g)(1)

IV:

Nutrition Facts		Amount / Serving	% Daily Value*	Amount / Serving	% Daily Value*
Serving Size 1 Muffin (57g)		Total Fat 6g	9%	Sodium 130mg	6%
Servings Per Container		Saturated Fat 2g	10%	Total Carbohydrate 31g	10%
Calories 190		Trans Fat 0g		Dietary Fiber 2g	9%
Calories from Fat 50		Polyunsaturated Fat 1.5g		Sugars 17g	
Calories from Saturated Fat 15		Monounsaturated Fat 2g		Protein 3g	
*Percent Daily Values are based on a diet of 2,000 calories a day.		Cholesterol 40mg	14%	Vitamin A 2% • Vitamin C 0%	
		Calcium 4% • Iron 4%			

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CLAIMS

Kosher:	OU Dairy
Smart Snack:	Yes
Sold to Schools:	Yes
Whole Grains Council Stamp:	Eligible for Whole Grains Council Basic Stamp. 11 grams whole grain per serving.
Other:	Partially Produced with Genetic Engineering.
Other:	Meets Smart Snack criteria.
Other:	<ol style="list-style-type: none"> 1. Not more than 200 calories per serving. 2. Not more than 35% of total calories from fat. Not low in fat. Nutrition Facts panel must accompany this statement. 3. Not more than 10% of total calories from saturated fat. Not low in saturated fat. Nutrition Facts panel must accompany this statement. 4. 0g Trans fat per serving. Not low in fat or saturated fat. See nutrition information for cholesterol content. Nutrition Facts panel must accompany this statement. 5. Not more than 35% total sugar by weight. 6. Minimum 50% of total grains as whole grain. Eligible for Whole Grain Council Stamp as appropriate. 7. Not more than 200mg sodium per cookie. 8. No high fructose corn syrup.

STORAGE & HANDLING

Total Shelf Life from Production: 365 days **Distributed:** Frozen (-10 - 10°F)

Best Before Date Format: NA

Lot Code Format (explained): Varies by bakery- Newark example YNWDDD (Y=Last digit of production year, NW=Newark bakery, DDD=Julian date)

Recommended Storage Conditions: Frozen

Shelf Life After Baking: N/A


After Baking Storage Type: N/A

Shelf Life After Defrosting: 21 days (in original, sealed film)

After Defrost Storage Type: Ambient

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

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	Min. Shelf Life Remaining at DC: 30 days	FINISHED FOOD SPECIFICATION SHEET	
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PREPARATION and / or BAKING INSTRUCTIONS

Thaw and serve. Must keep frozen until ready to use.

ADDITIONAL DETAILS

MANUFACTURED BY ARYZTA, LLC
 6080 CENTER DRIVE, SUITE 900
 LOS ANGELES, CA 90045, USA
 1-855-4-ARYZTA

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