		FINISHED FOODS SPECIFICATION SHEET	
Effective Date: 7/18/2016	Document: 21.03.08	Item Number: 44620	
Supersedes Date: 12/19/2012	Program: 21.0 Specification Program	Market: USA	
Date Validated: 7/18/2016	Location: Corporate	Country of Origin: USA	
Controlled Copy			

Food Name: TRAIL MIX FROZEN BAR DOUGH	
Finished Food: TRAIL MIX BARS	
Brand/Customer: Otis Spunkmeyer®	Sub Brand: Tasty Grains



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

FOOD ITEM DESCRIPTION
This bar is bursting with whole wheat, rolled oats, peanuts, raisins, chocolate chips, cranberries, sunflower seeds and flax seeds.

Individual Food Specification			
Net Weight of Individual Food as Packaged:			
3 oz		85 g	

Raw Piece Weight	Prepared Piece Weight
3 oz	2.82 oz

Unbaked Item Dimensions			
	Minimum	Target	Maximum
Length (")	4	4.2	4.4
Width (")	1.5	1.7	1.9
Height (")	0.8	0.9	1
Weight. (oz)	2.8	3	3.2

PACKAGING


FDA Product Code: N/A	Facility ID: 1103 (Austin)
USDA Establishment: N/A	
Retail Packaging UPC: 013087446203	Internal Packaging UPC: N/A
Customer UPC: N/A	Customer Code: N/A
Shipper UCC Code: 10013087446200	GMO Status: Partially Produced with Genetic Engineering
Kosher Certified: OU-D	Halal Certified: 0
Organic Certified: No	
Packaging Format: IQF dough bars are layer packed on paper, 12 bars per layer, with 5 layers per case.	
Food Contact Surface: Paper (F)	
Pieces per Paper Layer: 12	No. of Paper Layers per Case: 5
Rows per Pallet (Hi): 13	Cases per Row (Ti): 15
Case Dimensions: L: 13.313 X W: 9.375 X H: 5.375	
Case Gross Wt.: 12.75 lbs	Case Net Wt.: 11.25 lbs
	5.1 kg
No. of Pieces per Case: 60	Cases per Pallet: 195
Case Cube (Cu. Ft.): 0.388	

INGREDIENT STATEMENT

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, ROLLED OATS, PEANUTS, MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR, CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), RAISINS, WATER, EGGS, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT, MILK), INVERT SUGAR, SUNFLOWER SEED KERNELS, CRANBERRIES, GRAIN AND SEED BLEND (WHOLE GRAIN RYE, SUNFLOWER SEED KERNELS, WHOLE GRAIN CUT WHEAT, WHOLE GRAIN MILLET, DEGERMINATED YELLOW CORN MEAL, WHOLE GRAIN BUCKWHEAT, WHOLE GRAIN OATS, RICE FLOUR, WHOLE GRAIN BARLEY, WHOLE GRAIN TRITICALE, WHOLE GRAIN AMARANTH, FLAX SEEDS, WHOLE GRAIN QUINOA, WHOLE GRAIN SORGHUM), BUTTER (CREAM [MILK], SALT), CONTAINS 2% OR LESS OF: SOY FLOUR, WHEAT GLUTEN, BAKING SODA, CINNAMON, SALT, MALTODEXTRIN, VEGETABLE OIL (PEANUT, COTTONSEED, SOYBEAN AND/OR SUNFLOWER SEED), XANTHAN GUM, NATURAL FLAVORS (CONTAINS MILK), SPICE, ANNATTO AND TURMERIC (COLOR).

CONTAINS: EGGS, MILK, PEANUTS, SOY, WHEAT

MAY CONTAIN TREE NUTS (ALMONDS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS).

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NUTRITION VALUES

100g unrounded:

☐ BAKED ☒ UNBAKED ☐ FRIED ☐ N/A

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Dietary Fiber (g)	5.84	Vitamin B2 (mg)	0.08
Calories (kcal)	405.37	Total Sugars (g)	25.44	Vitamin B3 (mg)	2.54
Fat (g)	19.66	Water (g)	17.29	Vitamin D - IU (IU)	4.22
Saturated Fat (g)	6.98	Ash (g)	2.05	Vitamin D - mcg (mcg)	0.10
Trans Fatty Acid (g)	0.24	Calories from SatFat (kcal)	62.82	Folate (mcg)	27.76
Mono Fat (g)	7.60	Calories from Fat (kcal)	176.28	Minerals	
Poly Fat (g)	4.35	Vitamins		Sodium (mg)	280.55
Protein (g)	8.49	Vitamin A - IU (IU)	410.99	Calcium (mg)	36.43
Cholesterol (mg)	28.22	Vitamin C (mg)	0.31	Iron (mg)	2.31
Carbohydrates (g)	52.20	Vitamin B1 (mg)	0.20	Potassium (mg)	321.41

100g unrounded:

☒ BAKED ☐ UNBAKED ☐ FRIED ☐ N/A

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Dietary Fiber (g)	6.21	Vitamin B2 (mg)	0.09
Calories (kcal)	431.47	Total Sugars (g)	27.08	Vitamin B3 (mg)	2.70
Fat (g)	20.92	Water (g)	11.96	Vitamin D - IU (IU)	4.49
Saturated Fat (g)	7.43	Ash (g)	2.18	Vitamin D - mcg (mcg)	0.11
Trans Fatty Acid (g)	0.25	Calories from SatFat (kcal)	66.87	Folate (mcg)	29.55
Mono Fat (g)	8.08	Calories from Fat (kcal)	187.63	Minerals	
Poly Fat (g)	4.63	Vitamins		Sodium (mg)	298.62
Protein (g)	9.04	Vitamin A - IU (IU)	437.45	Calcium (mg)	38.78
Cholesterol (mg)	30.03	Vitamin C (mg)	0.33	Iron (mg)	2.46
Carbohydrates (g)	55.56	Vitamin B1 (mg)	0.21	Potassium (mg)	342.11

Note: Baked nutrition provided as a courtesy. Oven bake losses will vary. A 6% bake loss was assumed.

Retail panel (per serving):


☒ BAKED

☒ UNBAKED

Nutrition Facts	
Serving Size 1 bar (80g) Servings Per Container 60	
Amount Per Serving	
Calories 360	Calories from Fat 150
Calories from Saturated Fat 50	
% Daily Value*	
Total Fat 17g	26%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 6g	
Cholesterol 25mg	8%
Sodium 240mg	10%
Potassium 270mg	8%
Total Carbohydrate 44g	15%
Dietary Fiber 5g	20%
Sugars 22g	
Protein 7g	
Vitamin A 6%	Vitamin C 0%
Calcium 4%	Iron 10%
Vitamin D 0%	
*Percent Daily Values are based on a 2,000 calorie diet. 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
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Note: Baked nutrition provided as a courtesy. Oven bake losses will vary. A 6% bake loss was assumed.

Nutrition Facts	
Serving Size 1 bar dough piece (85g) Servings Per Container 60	
Amount Per Serving	
Calories 360	Calories from Fat 150
Calories from Saturated Fat 50	
% Daily Value*	
Total Fat 17g	26%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 6g	
Cholesterol 25mg	8%
Sodium 240mg	10%
Potassium 270mg	8%
Total Carbohydrate 44g	15%
Dietary Fiber 5g	20%
Sugars 22g	
Protein 7g	
Vitamin A 6%	Vitamin C 0%
Calcium 4%	Iron 10%
Vitamin D 0%	
*Percent Daily Values are based on a 2,000 calorie diet. 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
Potassium	3,500 mg 3,500 mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

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CLAIMS

No	No Preservatives Claim	Eligible	Whole Grain Stamp	
No	0g Trans Fat per serving		Basic - Whole Grain per serving:	24 grams
Yes	Sold to schools		100% - Whole Grain per serving:	No grams

CN Statement:

1. 24.6 grams whole grain per 85 gram dough bar. Meets Whole Grain Rich criteria.
2. 1.5 Creditable Grain Ounce Equivalents using the Grams of Grains Crediting Standard.

Other claims:

1. Not more than 35% sugar by weight. Nutrition Facts panel must accompany this statement.
2. Does not meet Smart Snack criteria.

Substantiating Information / required disclosure statements:

1. Please see nutrition information for fat and saturated fat content.
2. Does not meet Aryzta's internal policy on 0g trans fat per serving statement since it has more than 35% of total calories from fat and more than 10% of total calories from saturated fat.

PREPARATION and / or BAKING INSTRUCTIONS

BAKING INSTRUCTIONS:

Preheat the oven. Oven Type: Otis Spunkmeyer Convection: Pre-set; Commercial Convection: 325 °F; Commerical Convection Rack Oven: 350 °F.
 Place frozen bars onto baking pan lined with parchment paper or silpat, spacing bars 2 inches apart. Dough pattern on pan**: Otis Spunkmeyer Convection: 3x2; Commercial Convection: 3x3**;
 Commercial Rack Oven: 3x3**.
 BakeTime*: Otis Spunkmeyer Convection: 18-24 minutes; Commerical Convection: 11-16 minutes; Commerical Convection Rack Oven: 11-16 minutes.
 Bars are done when golden brown and the edges are set.
 Allow to cool 30 mintues before removing from the pan.
 * = Time will vary by oven type, product load and oven temperature accuracy. ** = Half sheet pan.

STORAGE & HANDLING

Total Shelf Life from Production:	365 days	Distributed:	Frozen
Lot Code Format (explain):	Lot: Y XX DDD (Y=Last digit of production year, X=Bakery specific shift code, DDD=Julian date)		
Recommended Storage Conditions:	Frozen		
Shelf Life After Baking:	8 hours	After Bake Storage Type:	when in a display case or other container.
Max. Distribution Temperature:	10 °F	Min. Distribution Temperature:	-10 °F
Min. Shelf Life Remaining at Receipt at DC:	30 days		

ADDITIONAL DETAILS

DO NOT EAT RAW BAR DOUGH.



MANUFACTURED BY:
 ARYZTA, LLC
 6080 CENTER DRIVE, STE 900
 LOS ANGELES, CA 90045