

|                                                                                   |                                          |                            |                           |                |
|-----------------------------------------------------------------------------------|------------------------------------------|----------------------------|---------------------------|----------------|
|  | <b>FINISHED FOOD SPECIFICATION SHEET</b> |                            |                           |                |
|                                                                                   | <b>Document:</b>                         | 21.03.08                   | <b>Item Number:</b>       | 58810          |
| <b>Effective Date:</b> 2021-12-28                                                 | <b>Program:</b>                          | 21.0 Specification Program | <b>Market:</b>            | USA and Canada |
| <b>Supersedes Date:</b> 2019-08-02                                                | <b>Location:</b>                         | Corporate                  | <b>Country of Origin:</b> | USA            |
| <b>Date Validated:</b> 2021-12-28                                                 | Controlled Copy                          |                            |                           |                |

**Food Name:**

Turtle Chocolate Frozen Cookie Dough with Caramel, Pecans and Caramel Flavored Chips / Pâte à biscuits congelée tortues au chocolat avec caramel, pacanes et pépites aromatisé au caramel

**Finished Foods:**

Turtle Chocolate Cookie with Caramel, Pecans and Caramel Flavored Chips / Biscuit tortues au chocolat avec caramel, pacanes et pépites aromatisé au caramel

**Brand / Customer:**

Otis Spunkmeyer

**Sub Brand:**

Sweet Discovery



Unbaked Cookie Dough Piece  
(as distributed)



Baked Cookie

| Food Item Description |
|-----------------------|
|-----------------------|

Individually quick frozen, pre-portioned cookie dough pucks. Each puck weighs 1.33 oz (38 g) and is filled with caramel bits, pecans, caramel flavored chips and chocolate chips in a chocolate cookie dough base. Distributed frozen, ready to be baked and set out for sale.

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

| Individual Food Specification |
|-------------------------------|
|-------------------------------|

Net Weight of Individual Packaged Unit:

|         |      |
|---------|------|
| 1.33 oz | 38 g |
|---------|------|

| Raw Piece Weight | Prepared Piece Weight |
|------------------|-----------------------|
| 1.33 oz          | 1.26 oz               |

| Raw Piece Weight | Prepared Piece Weight |
|------------------|-----------------------|
| 38 g             | 36 g                  |

| 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 (")          | 2.85    | 3.05   | 3.25    |
| Weight (oz)           | N/A     | 1.26   | N/A     |

| Baked Item Dimensions |         |        |         |
|-----------------------|---------|--------|---------|
|                       | Minimum | Target | Maximum |
| Length (cm)           | N/A     | N/A    | N/A     |
| Width (cm)            | N/A     | N/A    | N/A     |
| Height (cm)           | N/A     | N/A    | N/A     |
| Circumference (cm)    | N/A     | N/A    | N/A     |
| Diameter (cm)         | 7.24    | 7.75   | 8.26    |
| Weight (g)            | N/A     | 36     | N/A     |

Prepared By: Igor Guzar, Regulatory Manager

|                                                                                   |                                          |                           |                     |                            |
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|                                                                                   |                                          | <b>Country of Origin:</b> | USA                 |                            |
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### PACKAGING

|                                |                                |
|--------------------------------|--------------------------------|
| <b>FDA Product Code:</b> N/A   | <b>Facility ID:</b> 1101, 110U |
| <b>USDA Establishment:</b> N/A | <b>Customer Code:</b> N/A      |

**Packaging Format:** Dough portions are packed in a poly bag; poly bags are packed into a master shipping case.

|             |                              |                                                                       |                              |                        |
|-------------|------------------------------|-----------------------------------------------------------------------|------------------------------|------------------------|
| <b>Bag</b>  | <b>Package Type:</b>         | Bag                                                                   | <b>Food Contact Surface:</b> | Plastic, synthetic - G |
|             | <b>Pieces per Bag :</b>      | 240                                                                   | <b>UPC/GTIN:</b>             | N/A                    |
|             | <b>Bag Dimensions:</b>       | N/A " L X N/A " W X N/A " H                                           | <b>Bag Cube (Cu. Ft.):</b>   | N/A                    |
|             | <b>Bag Gross Wt. :</b>       | N/A lbs N/A kg                                                        | <b>Bag Net Wt. :</b>         | N/A lbs N/A kg         |
| <b>Case</b> | <b>Net Wt. statement:</b>    | N/A                                                                   |                              |                        |
|             | <b>Package Type:</b>         | Case                                                                  | <b>UPC/GTIN:</b>             | 10013087588108         |
|             | <b>Bag per Case :</b>        | 1                                                                     | <b>Pieces per Case :</b>     | 240                    |
|             | <b>Case Dimensions:</b>      | 16.375 " L X 10.375 " W X 7.938 " H                                   | <b>Case Cube (Cu. Ft.):</b>  | 0.78                   |
|             | <b>Case Gross Wt. :</b>      | 21.25 lbs 9.6388 kg                                                   | <b>Case Net Wt. :</b>        | 20 lbs 9.0718 kg       |
|             | <b>Net Wt. statement:</b>    | 240 x 1.33 oz (38 g) PIECES/PIÈCES - NET WT/POIDS NET 20 lb (9.07 kg) |                              |                        |
|             | <b>Cases per Row (Ti):</b>   | 10                                                                    |                              |                        |
|             | <b>Rows per Pallet (Hi):</b> | 9                                                                     |                              |                        |
|             | <b>Cases per Pallet:</b>     | 90                                                                    |                              |                        |

|                                                                                   |                                          |                                            |                               |
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|                                            |
|--------------------------------------------|
| <b>ALLERGENS AND SENSITIVE INGREDIENTS</b> |
|--------------------------------------------|

|                                        |               |
|----------------------------------------|---------------|
| <b>Barley:</b>                         | Contains      |
| <b>Eggs :</b>                          | Contains      |
| <b>Gluten :</b>                        | Contains      |
| <b>Allergens Gluten Explained :</b>    | Barley, Wheat |
| <b>Milk :</b>                          | Contains      |
| <b>Soy :</b>                           | Contains      |
| <b>Tree Nuts :</b>                     | Contains      |
| <b>Allergens Tree Nuts Explained :</b> | Pecans        |
| <b>Wheat :</b>                         | Contains      |
| <b>Wheat Gluten (Canada) :</b>         | Contains      |

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|                                                                                   |                                          |                                            |                               |
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### INGREDIENT STATEMENT

#### Ingredient Statement for US Labeling

**Ingredients:** Sugar, Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Margarine (palm oil, water, soybean oil, salt, mono- and diglycerides, natural flavors [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Caramel bits (sugar, corn syrup, liquid sugar, nonfat milk, palm oil, butter [cream (milk), salt], salt, mono- and diglycerides, soy lecithin), Caramel flavored chips (sugar, hydrogenated palm kernel oil and coconut oil, whey [milk], soy lecithin, natural and artificial flavor, colors [yellow 6 lake, yellow 5 lake, blue 2 lake], salt), Pecans, Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural flavor, milk), Eggs, Cocoa (processed with alkali), Contains 2% or less of: Invert sugar, Molasses, Water, Baking soda, Salt, Natural and artificial flavor.

**Contains:** Eggs, Milk, Pecans, Soy, Wheat.

Made in a facility that also processes: Peanuts, Almonds, Coconut, Macadamia nuts, Walnuts.

#### French Translation of US Ingredient Statement

**Ingrédients :** Sucre, Farine enrichie blanchie (farine de blé blanchie, farine d'orge malté, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Margarine (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arômes naturel [contient lait], acide citrique, palmitate vitamine A ajouté, bêta-carotène [colorant]), Morceaux de caramel (sucre, sirop de maïs, sucre liquide, lait écrémé, huile de palme, beurre [crémé (lait), sel], sel, mono- et diglycérides, lécithine de soja), Pépites aromatisé au caramel (sucre, huile de palmiste et huile de noix de coco hydrogénée, lactosérum [lait], lécithine de soja, arôme naturel et artificiel, colorants [lac jaune 6, lac jaune 5, lac bleu 2], sel), Pacanes, Pépites de chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel, lait), Oeufs, Cacao (traité avec alcali), Contient 2% ou moins de : Sucre inverti, Mélasse, Eau, Bicarbonate de soude, Sel, Arôme naturel et artificiel.

**Contient :** Oeufs, Lait, Pacanes, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise : Arachides, Amandes, Noix de coco, Noix de macadamia, Noix.

|                                                                                   |                                          |                                            |                               |
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### INGREDIENT STATEMENT

Ingredient statement for CANADIAN labeling (English)

**Ingredients:** Sugars (sugar, invert sugar, blackstrap molasses), Enriched wheat flour (contains barley), Palm and soybean oil spread (palm oil, water, soybean oil, salt, mono- and diglycerides, flavours [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Caramel bits (sugar, corn syrup, skim milk, palm oil, butter [milk], salt, mono- and diglycerides, soy lecithin), Caramel flavoured chips (sugar, hydrogenated palm kernel oil and coconut oil, whey [milk], soy lecithin, artificial flavour, sunset yellow FCF, tartrazine, indigotine, salt), Pecans, Semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, flavour, milk), Liquid whole eggs, Cocoa (processed with alkali), Water, Sodium bicarbonate, Salt, Artificial flavour.

**Contains:** Barley, Eggs, Milk, Pecans, Soy, Wheat.

**May contain:** Peanuts, Almonds, Coconut, Macadamia nuts, Walnuts.

Ingredient statement for CANADIAN labeling (French)

**Ingédients :** Sucres (sucre, sucre inverti, mélasse verte), Farine de blé enrichie (contient orge), Tartinade d'huile de palme et soja (huile de palme, eau, huile de soja, sel, mono- et diglycérides, arômes [contient lait], acide citrique, palmitate vitamine A, bêta-carotène [colorant]), Morceaux de caramel (sucre, sirop de maïs, lait écrémé, huile de palme, beurre [lait], sel, mono- et diglycérides, lécithine de soja), Pépites aromatisé au caramel (sucre, huile de palme et huile de noix de coco hydrogénée, lactosérum [lait], lécithine de soja, arôme artificiel, jaune soleil FCF, tartrazine, indigotine, sel), Pacanes, Pépites de chocolat misucré (sucre, chocolat non sucré, beurre de cacao, lécithine de soja, arôme, lait), Oeufs entiers liquides, Cacao (traité avec alcali), Eau, Bicarbonate de sodium, Sel, Arôme artificiel.

**Contient :** Orge, Oeufs, Lait, Pacanes, Soja, Blé.

**Peut contenir :** Arachides, Amandes, Noix de coco, Noix de macadamia, Noix.

|                                                                                   |                                          |                                            |                               |
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**CN Statement**

Please refer to the Formulation Statement for Documenting Grains in School Meals.

Prepared By: Igor Guzar, Regulatory Manager



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|                                    |                                            |                           |                |
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### NUTRITION VALUES

#### UNROUNDED NUTRITIONAL VALUES

##### Unbaked

| Nutrients                   | Per 100g | Nutrients                | Per 100g | Nutrients             | Per 100g |
|-----------------------------|----------|--------------------------|----------|-----------------------|----------|
| Gram Weight (g)             | 100.00   | Cholesterol (mg)         | 21.39    | Vitamin A - RAE (mcg) | 173.44   |
| Calories (kcal)             | 458.29   | Carbohydrates (g)        | 58.07    | Vitamin C (mg)        | 0.10     |
| Calories from Fat (kcal)    | 215.57   | Dietary Fiber (2016) (g) | 2.98     | Vitamin D - IU (IU)   | 5.91     |
| Calories from SatFat (kcal) | 91.71    | Total Sugars (g)         | 39.91    | Vitamin D - mcg (mcg) | 0.15     |
| Fat (g)                     | 24.08    | Added Sugar (g)          | 38.47    | Sodium (mg)           | 366.91   |
| Saturated Fat (g)           | 10.19    | Protein (g)              | 4.57     | Potassium (mg)        | 304.66   |
| Trans Fatty Acid (g)        | 0.17     | Water (g)                | 11.42    | Calcium (mg)          | 37.01    |
| Poly Fat (g)                | 4.32     | Ash (g)                  | 1.73     | Iron (mg)             | 3.56     |
| Mono Fat (g)                | 8.85     | Vitamin A - IU (IU)      | 599.50   |                       |          |

##### Baked\*

| Nutrients                   | Per 100g | Nutrients                | Per 100g | Nutrients             | Per 100g |
|-----------------------------|----------|--------------------------|----------|-----------------------|----------|
| Gram Weight (g)             | 100.00   | Cholesterol (mg)         | 22.57    | Vitamin A - RAE (mcg) | 183.08   |
| Calories (kcal)             | 483.75   | Carbohydrates (g)        | 61.30    | Vitamin C (mg)        | 0.11     |
| Calories from Fat (kcal)    | 227.54   | Dietary Fiber (2016) (g) | 3.15     | Vitamin D - IU (IU)   | 6.24     |
| Calories from SatFat (kcal) | 96.81    | Total Sugars (g)         | 42.13    | Vitamin D - mcg (mcg) | 0.16     |
| Fat (g)                     | 25.42    | Added Sugar (g)          | 40.60    | Sodium (mg)           | 387.30   |
| Saturated Fat (g)           | 10.76    | Protein (g)              | 4.83     | Potassium (mg)        | 321.58   |
| Trans Fatty Acid (g)        | 0.18     | Water (g)                | 6.50     | Calcium (mg)          | 39.07    |
| Poly Fat (g)                | 4.56     | Ash (g)                  | 1.83     | Iron (mg)             | 3.76     |
| Mono Fat (g)                | 9.34     | Vitamin A - IU (IU)      | 632.81   |                       |          |

#### NUTRITION FACTS PANEL for USA

##### Unbaked

| Nutrition Facts           |                            |
|---------------------------|----------------------------|
| Serving size              | 1 cookie dough piece (38g) |
| Amount per serving        |                            |
| <b>Calories</b>           | <b>180</b>                 |
|                           | % Daily Value*             |
| Total Fat 9g              | 12%                        |
| Saturated Fat 4g          | 20%                        |
| Trans Fat 0g              |                            |
| Polyunsaturated Fat 1.5g  |                            |
| Monounsaturated Fat 3.5g  |                            |
| Cholesterol 10mg          | 3%                         |
| Sodium 140mg              | 6%                         |
| Total Carbohydrate 22g    | 8%                         |
| Dietary Fiber 1g          | 4%                         |
| Total Sugars 15g          |                            |
| Includes 15g Added Sugars | 30%                        |
| Protein 2g                |                            |
| Vitamin D 0.1mcg          | 0%                         |
| Calcium 10mg              | 0%                         |
| Iron 1.3mg                | 8%                         |
| Potassium 110mg           | 2%                         |

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

##### Baked\*

| Nutrition Facts           |                |
|---------------------------|----------------|
| Serving size              | 1 cookie (36g) |
| Amount per serving        |                |
| <b>Calories</b>           | <b>180</b>     |
|                           | % Daily Value* |
| Total Fat 9g              | 12%            |
| Saturated Fat 4g          | 20%            |
| Trans Fat 0g              |                |
| Polyunsaturated Fat 1.5g  |                |
| Monounsaturated Fat 3.5g  |                |
| Cholesterol 10mg          | 3%             |
| Sodium 140mg              | 6%             |
| Total Carbohydrate 22g    | 8%             |
| Dietary Fiber 1g          | 4%             |
| Total Sugars 15g          |                |
| Includes 15g Added Sugars | 30%            |
| Protein 2g                |                |
| Vitamin D 0.1mcg          | 0%             |
| Calcium 10mg              | 0%             |
| Iron 1.4mg                | 8%             |
| Potassium 120mg           | 2%             |

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

#### NUTRITION FACTS TABLE for CANADA

##### Unbaked

| Nutrition Facts                                                             |                       |
|-----------------------------------------------------------------------------|-----------------------|
| Valeur nutritive                                                            |                       |
| Per 1 cookie dough piece (38 g)<br>pour 1 morceau de pâte à biscuits (38 g) |                       |
| <b>Calories 180</b>                                                         | % Daily Value*        |
|                                                                             | % valeur quotidienne* |
| Fat / Lipides 9 g                                                           | 12 %                  |
| Saturated / saturés 4 g                                                     | 21 %                  |
| + Trans / trans 0.1 g                                                       |                       |
| Carbohydrate / Glucides 22 g                                                |                       |
| Fibre / Fibres 1 g                                                          | 4 %                   |
| Sugars / Sucres 15 g                                                        | 15 %                  |
| Protein / Protéines 2 g                                                     |                       |
| Cholesterol / Cholestérol 10 mg                                             |                       |
| Sodium 140 mg                                                               | 6 %                   |
| Potassium 125 mg                                                            | 3 %                   |
| Calcium 10 mg                                                               | 1 %                   |
| Iron / Fer 1.25 mg                                                          | 7 %                   |

\*5% or less is a little, 15% or more is a lot  
\*5% ou moins c'est peu, 15% ou plus c'est beaucoup

##### Baked\*

| Nutrition Facts                              |                       |
|----------------------------------------------|-----------------------|
| Valeur nutritive                             |                       |
| Per 1 cookie (36 g)<br>pour 1 biscuit (36 g) |                       |
| <b>Calories 180</b>                          | % Daily Value*        |
|                                              | % valeur quotidienne* |
| Fat / Lipides 9 g                            | 12 %                  |
| Saturated / saturés 4 g                      | 21 %                  |
| + Trans / trans 0.1 g                        |                       |
| Carbohydrate / Glucides 22 g                 |                       |
| Fibre / Fibres 1 g                           | 4 %                   |
| Sugars / Sucres 15 g                         | 15 %                  |
| Protein / Protéines 2 g                      |                       |
| Cholesterol / Cholestérol 10 mg              |                       |
| Sodium 140 mg                                | 6 %                   |
| Potassium 125 mg                             | 3 %                   |
| Calcium 10 mg                                | 1 %                   |
| Iron / Fer 1.25 mg                           | 7 %                   |

\*5% or less is a little, 15% or more is a lot  
\*5% ou moins c'est peu, 15% ou plus c'est beaucoup

*\*Baked nutritional information is provided as a courtesy.*

*Results may vary depending on oven and conditions.*

|                                                                                   |                                          |                                            |                               |
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### CLAIMS

**Kosher:** OU Dairy

**Sold to Schools:** Yes

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

**Other:**

1. Not more than 200 calories per serving.
2. Not more than 200mg sodium per cookie dough piece. Nutrition facts panel must be present. See nutrition information for saturated fat content. Does not meet Smart Snack criteria.

DO NOT EAT RAW COOKIE DOUGH / NE PAS CONSOMMER LA PÂTE À BISCUITS CRUE

**Other:**

THIS FOOD ITEM IS NOT A READY TO EAT PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS./CET ALIMENT N'EST PAS UN PRODUIT PRÊT À CONSOMMER ET N'A PAS ÉTÉ TRAITÉ

POUR CONTRÔLER LES PATHOGÈNES MICROBIENS.



|                                                                                   |                                          |                           |                     |                            |
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### STORAGE & HANDLING

**Distributed:** Frozen (-10 - 10°F)

**Best Before Date Format:** Not applied.

**Lot Code Format (explained):**

Newark: YNWDDD - Where Y = 1 digit year, NW = Bakery, DDD = Julian Date Cayce: YSDDD (Y=last digit of current year, S=shift, DDD=julian date)

**Storage Conditions:** Keep Frozen

**Shelf Life After Baking :** 5 days

**After Baking Storage Type:** Ambient

**Shelf Life After Defrosting :** N/A

**After Defrost Storage Type:** N/A

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

|                                                                                   |                                          |                                            |                               |
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|                                                                                   | <b>Supersedes Date:</b> 2019-08-02       | <b>Location:</b> Corporate                 | <b>Country of Origin:</b> USA |
|                                                                                   | <b>Date Validated:</b> 2021-12-28        | Controlled Copy                            |                               |

**PREPARATION and / or BAKING INSTRUCTIONS**

For baking instructions, refer to bake chart presented on both this document and on the shipping case.

Prepared By:Igor Guzar, Regulatory Manager

|                                                                                   |                                          |                                            |                               |
|-----------------------------------------------------------------------------------|------------------------------------------|--------------------------------------------|-------------------------------|
|  | <b>FINISHED FOOD SPECIFICATION SHEET</b> |                                            |                               |
|                                                                                   | <b>Document:</b>                         | 21.03.08                                   | <b>Item Number:</b> 58810     |
|                                                                                   | <b>Effective Date:</b> 2021-12-28        | <b>Program:</b> 21.0 Specification Program | <b>Market:</b> USA and Canada |
|                                                                                   | <b>Supersedes Date:</b> 2019-08-02       | <b>Location:</b> Corporate                 | <b>Country of Origin:</b> USA |
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**Recommended Baking Times for Otis Spunkmeyer Sweet Discovery Cookies / Durées de cuisson recommandées pour biscuits Sweet Discovery d'Otis Spunkmeyer**

|                                 | Otis Oven* / Four Otis*      | Commercial Convection / Four commercial à convection | Commercial Rack Oven / Four commercial à panier | Residential Gas or Electric Oven / Four résidentiel au gaz / électrique |
|---------------------------------|------------------------------|------------------------------------------------------|-------------------------------------------------|-------------------------------------------------------------------------|
| TEMPERATURE / TEMPÉRATURE       | 280°F/138°C                  | 300°F/149°C                                          | 300°F/149°C                                     | 325°F/163°C                                                             |
| COOKIE SIZE / TAILLE DU BISCUIT | BAKE TIME / TEMPS DE CUISSON | BAKE TIME / TEMPS DE CUISSON                         | BAKE TIME / TEMPS DE CUISSON                    | BAKE TIME / TEMPS DE CUISSON                                            |
| 4 oz / 113 g                    | 22 - 26 min.                 | 17 - 20 min.                                         | 19 - 21 min.                                    | 21 - 23 min.                                                            |
| 3 oz / 85 g                     | 21 - 23 min.                 | 14 - 17 min.                                         | 15 - 18 min.                                    | 20 - 22 min.                                                            |
| 2 oz / 57 g                     | 17 - 20 min.                 | 12 - 15 min.                                         | 13 - 15 min.                                    | 17 - 20 min.                                                            |
| 1.33 oz / 38 g                  | 16 - 19 min.                 | 11 - 14 min.                                         | 12 - 14 min.                                    | 16 - 19 min.                                                            |
| 1 oz / 28 g                     | 15 - 18 min.                 | 11 - 13 min.                                         | 11 - 13 min.                                    | 15 - 18 min.                                                            |
| 0.75 oz / 21 g                  | 14 - 16 min.                 | 10 - 12 min.                                         | 10 - 12 min.                                    | 15 - 18 min.                                                            |

\*Ensure consistent power (amperage) supply.

Actual baking time will depend on the dough temperature, # of cookies baked, oven air flow and oven temperature accuracy.

For increased cookie spread, bake at the lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18" x 26" (46 x 66 cm) baking sheet is as follows:

Place 15 (3 x 5) 3 oz (85 g) or 4 oz (113 g) cookies per pan. For the 2 oz (57 g) size, place 24 (4 x 6) cookies per sheet pan.

For 1.33 oz (38 g) and smaller sizes, place up to 35 (5 x 7) cookies per sheet pan.

Using an Otis Oven and 9.75 x 14.75 inch (24.8 x 37.5 cm) parchment paper, place 1.33 oz (38 g) and smaller sizes in a 3 x 4 pattern on the baking sheet.

Cookies should cool for 20 to 30 minutes prior to removing from the parchment paper.

Properly baked cookies should have a golden brown color, should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly grey in the centre, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

\* S'assurer d'une alimentation électrique stable (intensité)

La durée de cuisson actuelle dépendra de la température de la pâte, de la quantité de biscuits à cuire, de la circulation d'air et de l'exactitude de la température du four.

Pour que les biscuits d'éclatent encore plus, cuire à la température plus basse indiquée et laisser décongeler la pâte sur la plaque à cuisson avant la cuisson.

Mettre les biscuits sur du papier parchemin.

Placer les biscuits sur une plaque à cuisson institutionnelle ordinaire de 18 x 26 po (46 X 66 cm) tel qu'indiqué :

Placer 15 (3 x 5) biscuits de 85 g (3 oz) ou 113 g (4 oz) par plaque. Pour des biscuits de 57 g (2 oz), en placer 24 (4 x 6).

Pour des biscuits de 38 g (1,33 oz) ou plus petits, placer jusqu'à 35 (5 x 7) biscuits.

Dans le four Otis et avec du papier parchemin de 9,75 x 14,75 pouces (24,8 x 37,5 cm), placer les biscuits de 38 g (1,33 oz) ou plus petits sur la plaque dans un patron 3 x 4.

Les biscuits doivent refroidir de 20 à 30 minutes avant de les retirer du papier parchemin.

Les biscuits bien cuits devraient être dorés, fermes à l'extérieur et avec un intérieur moelleux.

Les biscuits incuits seront pâles avec un centre légèrement gris, gras et auront une texture molle.

Les biscuits trop cuits seront d'un brun moyen à foncé et une texture ferme ou dure.

## ADDITIONAL DETAILS

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Distributed by / Distribué par:

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Los Angeles, CA 90045 USA

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[www.OtisSpunkmeyer.com](http://www.OtisSpunkmeyer.com)

Product of USA / Produit des É.-U.A

(Place on Canadian side of the label.)

Reviews and approvals:

Julia Kot, R&D, 12/22/2021