BEST MAID

200750 - **Cookie Dough Red Velvet W/ White S/O**

This delectable cookie is easily recognizable by its iconic deep red color. A great addition to our Homestyle line, featuring an irresistible combination of creamy vanilla flavored chunks and rich cocoa.

SGC FOODSERVICE

Benefits

Ingredients

SUGAR, WHITE CHUNKS (SUGAR, HYDROGENATED PALM KERNEL OIL, NONFAT MILK POWDER, SOY LECITHIN [EMULSIFIER], SALT, NATURAL FLAVOR), ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SHORTENING (PALM OIL), WHEAT FLOUR, MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WATER, COCOA POWDER (WITH ALKALI), MOLASSES, CONTAINS LESS THAN 2% OF ARTIFICIAL COLOR (RED 40, RED 3, YELLOW 6), BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOY LECITHIN. CONTAINS: WHEAT, EGGS, MILK, SOY. Manufactured on equipment that also processes products containing peanuts/tree nuts.

Allergens

Contains:

eggs, milk, soy, wheat

Free From:

crustaceans, mollusks, fish, peanuts, tree nuts

Nutrition Facts

Servings per Container	**200**
Serving size	**1Cookie (43g)**
Amount per serving	
Calories	**190**
	% Daily Value*
Total Fat 9g	**12%**
Saturated Fat 6g	**30%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 140mg	**6%**
Total Carbohydrate 26g	**9%**
Dietary Fiber 1g	**4%**
Total Sugars 19g	
Includes Added Sugar	**%**
Protein 2g	
Vitamin D 0mcg	**0%**
Calcium 13mg	**1%**
Iron 1mg	**6%**
Potassium 107mg	**2%**

* The % Daily Value (DV) 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.

Handling Suggestions

Keep Frozen

Serving Suggestions

Serve warm, fresh out of the oven for mouth-watering homemade taste! Make signature desserts such as cookie truffles, cookie tacos, and cookie skillet desserts!

Prep & Cooking Suggestions

1. Preheat Rack Oven: 375F. Convection Oven: 325F. Conventional Oven: 350F. 2. Place pre-portioned cookie dough 3 inches apart on lined pan (baking paper). Return unused frozen dough to freezer 3. Bake Rack Oven: 8-14 minutes. Convection Oven: 8-12 minutes. Conventional Oven: 8-12 minutes. Baking times may vary depending on oven / other factors listed below* 4. In stationary ovens, rotate pan halfway for an even bake. 5. Cookies are done when they are golden brown around the outer edge and light coloring in the center 6. Allow cookies to cool before removing from pan *Factors that will affect your oven bake time: Accuracy of internal oven temperature vs set temperature, Recovery time of oven after loading, Oven load (partial or full rack), Dough temperature (is dough frozen or thawed)

Product Specifications

Brand	Manufacturer	Product Category
BEST MAID	BEST MAID COOKIE CO.	Grocery

MFG #	SPC #	GTIN	Pack	Pack Desc.
71687	200750	00086478716872	200	200/1.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.15lb	18.75lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.4in	11.9in	9.9in	0.91ft3	10x2	365DAYS	0°F / 32°F

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Nutrition Analysis - By Serving

Calories	190	Total Fat	9g	Sodium	140mg
Protein	2	Trans Fats	0g	Calcium	13mg
Total Carbohydrates•••	26g	Saturated Fat	6g	Iron	1mg
Sugars	19g	Added Sugars		Potassium	107mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

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