## 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.


Benefits

| Ingredients | A Allergens |
| :---: | :---: |
| SUGAR, WHITE CHUNKS (SUGAR, HYDROGENATED PALM KERNEL OIL, NONFAT MILK POWDER, SOY LECITHIN [EMULSIFIIER], SALT, NATURAL FLAVOR), ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOUIC ACID) SHORTENING (PALM OILL) 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: <br> (0) eggs <br> (B) milk soy <br> (3) wheat <br> Free From: <br> (2) crustaceans <br> (2) mollusks fish <br> (B) peanuts <br> (513) tree nuts |

## Nutrition Facts

| Servings per Container |  |
| :--- | ---: |
| Serving size | 1Cookie (43g) |
|  |  |
| Amount per serving |  |
| Calories | 190 |

\% Daily Value*
Total Fat 9g 12\%
Saturated Fat $6 \mathrm{~g} \quad \mathbf{3 0 \%}$
Trans Fat 0g
Cholesterol 10mg 3\%
Sodium 140mg 6\%
Total Carbohydrate 26g 9\%
Dietary Fiber 1g 4\%
Total Sugars 19g
Includes Added Sugar \%
Protein 2 g

| Vitamin D 0mcg | $\mathbf{0 \%}$ |
| :--- | :--- |
| Calcium 13mg | $\mathbf{1 \%}$ |
| Iron 1 mg | $\mathbf{6 \%}$ |
| Potassium 107mg | $\mathbf{2 \%}$ |

* 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

[^0]
## 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 |
| :---: | :---: | :---: | :---: | :---: |
| 20.15 lb | 18.75 lb | USA | Yes | No |


| Shipping Information |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |  |
| 13.4in | 11.9 in | 9.9 in | 0.91 ft 3 | $10 \times 2$ | 365DAYS | $0^{\circ} \mathrm{F} / 32^{\circ} \mathrm{F}$ |  |

## BEST MAID

200750 - Cookie Dough Red Velvet W/ White S/0
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.

Nutrition Analysis - By Serving

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

Additional Images



[^0]:    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)
