



**BEST MAID**

# 200774 - Cookie Dough Chocolate Chunk S/O

Moist and chewy cookie loaded with chunks of chocolate.



### \* Benefits

## Nutrition Facts

Servings per Container **200**  
Serving size **1 Cookie (43g)**

Amount per serving  
**Calories 190**

	% Daily Value*
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 140mg	<b>6%</b>
<b>Total Carbohydrate</b> 25g	<b>9%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 16g	
Includes Added Sugar	<b>%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	<b>0%</b>
Calcium 10mg	<b>1%</b>
Iron 1mg	<b>6%</b>
Potassium 57mg	<b>1%</b>

\* 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.

### Ingredients

SUGAR, CHOCOLATE CHUNKS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, BUTTERFAT (MILK), VANILLA EXTRACT, SOY LECITHIN, ARTIFICIAL FLAVORING, SALT), 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, MOLASSES, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOY LECITHIN, WHITE CHOCOLATE FLAVORED POWDER (SUGAR, CREAMER [COCONUT OIL, CORN SYRUP-SOLIDS, SODIUM CASEINATE (MILK), SUGAR, TRICALCIUM PHOSPHATE, DIPOTASSIUM PHOSPHATE, PROPYLENE GLYCOL ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES, SALT, ARTIFICIAL FLAVOR], MALTODEXTRIN, NATURAL AND ARTIFICIAL FLAVOR, GUAR GUM, XANTHAN GUM). CONTAINS: WHEAT, EGGS, MILK, AND 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

### 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.	Cookie Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
70652	200774	00086478706521	200	200/1.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.25lb	18.75lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.31in	11.81in	9.75in	0.89ft3	10x2	365DAYS	0°F / 32°F



**BEST MAID**

# 200774 - **Cookie Dough Chocolate Chunk S/O**

Moist and chewy cookie loaded with chunks of chocolate.



## Nutrition Analysis - By Serving

Calories	190	Total Fat	10g	Sodium	140mg
Protein	2	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	25g	Saturated Fat	5g	Iron	1mg
Sugars	16g	Added Sugars		Potassium	57mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(U)		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

