

#### **BEST MAID**

## 300043 - Cookie Dough\*Oatmeal Raisin S/O

Hearty all natural oatmeal blended with lots of plump raisins & delicious spices.



1/4Cookie (28g)

432

120

10%

2%

4%

7%

4%

0%

0%

1%

6%

1%

% Daily Value\*

**Nutrition Facts** 

Servings per Container

Serving size

Total Fat 5g

**Amount per serving Calories** 

Saturated Fat 2g

**Total Carbohydrate 18g** 

Includes 0g Added Sugar

a day is used for general nutrition advice.

\* The % Daily Value (DV) tells you how much a nutrient in

a serving of food contributes to a daily diet. 2,000 calories

Total Sugars 10g

Trans Fat 0g Cholesterol 5mg

Sodium 85mg

Dietary Fiber 1g

Vitamin D 0mcg

Potassium 65mg

Calcium 9mg

Iron 1mg

Protein 1g



#### \* Benefits

### Ingredients

SUGAR, RAISINS, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), OATS, SHORTENING (PALM OIL), MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WHEAT FLOUR, WATER, MOLASSES, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOY LECITHIN,
SPICES. CONTAINS: WHEAT, EGGS, MILK, AND SOY.
MANUFACTURED ON EQUIPMENT THAT ALSO
PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS

A Allergens

#### **Contains:**







#### Free From:

(S) crustaceans (S) mollusks





# 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: 14-18 minutes. Convection Oven: 12-16 minutes. Conventional Oven: 12-16 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)

(S) peanuts (G) tree nuts

### **Product Specifications**

Brand	Manufacturer		
BEST MAID	BEST MAID COOKIE CO.		

MFG #	SPC#	GTIN	Pack	Pack Desc.
71044	300043	00086478710443	108	108/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
29.1lb	27lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.31in	11.81in	9.75in	0.89ft3	10x5	365DAYS	0°F / 32°F





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## Nutrition Analysis - By Serving

Calories	120	Total Fat	5g	Sodium	85mg
Protein	1	Trans Fats	0g	Calcium	9mg
Total Carbohydrates	18g	Saturated Fat	2g	Iron	1mg
Sugars	10g	Added Sugars	0g	Potassium	65mg
Dietary Fiber	1g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	5mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images







