



BEST MAID

300079 - Cookie Dough Sugar

Light & sugary with a hint of almond, melt in your mouth cookies.



* Benefits

Nutrition Facts

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

Amount per serving
Calories 180

| | % Daily Value* |
|-------------------------------|----------------|
| Total Fat 8g | 10% |
| Saturated Fat 3.5g | 18% |
| Trans Fat 0g | |
| Cholesterol 10mg | 3% |
| Sodium 190mg | 8% |
| Total Carbohydrate 26g | 9% |
| Dietary Fiber 0g | 0% |
| Total Sugars 14g | |
| Includes Added Sugar | % |
| Protein 2g | |
| Vitamin D 0mcg | 0% |
| Calcium 6mg | 0% |
| Iron 1mg | 6% |
| Potassium 22mg | 0% |

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

Allergens

Contains:



Free From:



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. |
|-------|--------|----------------|------|------------|
| 70743 | 300079 | 00086478707436 | 200 | 200/1.5 OZ |

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

| Shipping Information | | | | | | |
|----------------------|---------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 13.37in | 11.87in | 9.62in | 0.88ft3 | 11x2 | 0DAYS | 0°F / 32°F |



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Nutrition Analysis - By Serving

| | | | | | |
|------------------------|-----|---------------------|------|---------------|-------|
| Calories | 180 | Total Fat | 8g | Sodium | 190mg |
| Protein | 2 | Trans Fats | 0g | Calcium | 6mg |
| Total Carbohydrates... | 26g | Saturated Fat | 3.5g | Iron | 1mg |
| Sugars | 14g | Added Sugars | | Potassium | 22mg |
| Dietary Fiber | 0g | 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-1 2 | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

