



BEST MAID

300084 - Cookie Dough White Choc Macadamia

Fresh macadamia nuts mixed with creamy white chunks. An exotic mix; that will make for a mouth-watering delicious treat.



* Benefits

Nutrition Facts

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

Amount per serving
Calories 200

% Daily Value*

Total Fat 10g	13%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 130mg	6%
Total Carbohydrate 25g	9%
Dietary Fiber 0g	0%
Total Sugars 15g	
Includes Added Sugar	%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 1mg	6%
Potassium 56mg	1%

* 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), WHITE CHUNKS (SUGAR, VEGETABLE FAT [PALM KERNEL AND/OR PALM]), NONFAT DRY MILK, MILKFAT, SOY LECITHIN [EMULSIFIER], ARTIFICIAL FLAVORS, SALT, 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, MACADAMIA NUTS, 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, SOY, AND MACADAMIA NUTS. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/OTHER TREE NUTS.

⚠ Allergens

Contains:

eggs milk soy tree nuts

wheat

Free From:

crustaceans mollusks fish

peanuts

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.	Bakery Mixes & Ingredients

MFG #	SPC #	GTIN	Pack	Pack Desc.
70750	300084	00086478707504	200	200/1.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.1lb	18.75lb	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.6in	11.7in	10.3in	0.95ft3	11x2	365DAYS	0°F / 32°F



BEST MAID

300084 - **Cookie Dough White Choc Macadamia**

Fresh macadamia nuts mixed with creamy white chunks. An exotic mix; that will make for a mouth-watering delicious treat.



Nutrition Analysis - By Serving

Calories	200	Total Fat	10g	Sodium	130mg
Protein	2	Trans Fats	0g	Calcium	22mg
Total Carbohydrates...	25g	Saturated Fat	5g	Iron	1mg
Sugars	15g	Added Sugars		Potassium	56mg
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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

