

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

Ingredients

SUGAR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLLY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLORIO, WHITE CHIONES (SUGAR, VEGETABLE PAT IPALIM KERNEL ADLIC ACID), WHITE CHIONES (SUGAR, VEGETABLE PAT IPALIM KERNEL ADLIC ACID), WHITE CHIONES AND CONTROLLING MORE CHIONES AND CONTROLLING MORE AND CO

Allergens

Contains:

(🕸) wheat



Free From:

(S) crustaceans (S) mollusks

(S) peanuts





Nutrition Facts

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

Amount per serving Calorios

200

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.

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 below4. 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

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BEST MAID BEST MAID COOKIE CO. Grocery	BEST MAID	BEST MAID COOKIE CO.	Grocery

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	TIxHI	Shelf Life	Storage Temp From/To	
13.6in	11.7in	10.3in	0.95ft3	11x2	365DAYS	0°F / 32°F	





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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(IU)•		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





