

BEST MAID

300096 - Cookie Dough White Chunk Macadamia S/O

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:







Free From:







Nutrition Facts

Servings per Container 432 1/4Cookie (28g) Serving size

Amount per serving alorios

Calories	130
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 85mg	4%
Total Carbohydrate 16g	6%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes Added Sugar	- %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 14mg	1%
Iron 0mg	0%
Potassium 37mg	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: 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)

Product Specifications

Brand	Manufacturer	Product Category
BEST MAID	BEST MAID COOKIE CO.	Cookie Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
71045	300096	00086478710450	108	108/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
28.35lb	27lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.37in	11.87in	9.62in	0.88ft3	10x5	365DAYS	0°F / 32°F





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Nutrition Analysis - By Serving

Calories	130	Total Fat	7g	Sodium	85mg
Protein	2	Trans Fats	0g	Calcium	14mg
Total Carbohydrates•••	16g	Saturated Fat	3.5g	Iron	0mg
Sugars	10g	Added Sugars		Potassium	37mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
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







