



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.



Nutrition Facts

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

Amount per serving
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.

* Benefits

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/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: 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	TlxHI	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(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

