

### BEST MAID 300097 - Cookie Dough Chocolate Chip

#1 All-time favorite, made with yummy semi-sweet chocolate chips!



		Nutrition Fa	acts
	Servings per Container 432 Serving size 1/4Cookie (28g)		
	Re.	Amount per serving Calories	120
		% D	aily Value*
		Total Fat 6g	8%
		Saturated Fat 3g	15%
		Trans Fat 0g	
		Cholesterol 5mg	2%
<b>*</b> Benefits		Sodium 80mg	3%
		Total Carbohydrate 17g	6%
		Dietary Fiber 1g	4%
		Total Sugars 11g	
		Includes Added Sugar	%
Ingredients	Allergens	Protein 1g	
		Vitamin D 0mcg	0%
SUGAR, CHOCOLATE CHIPS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN, ARTIFICIAL FLAVOR), ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN,	Contains:	Calcium 6mg	0%
EDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC CID), SHORTENING (PALM OIL), MARGARINE (PALM OIL, WATER, ALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM	🔘 eggs 🕧 milk 👒 soy 🏽 wheat	Iron 1mg	6%
BENZOATE (PRESERVATIVE), ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WHEAT FLOUR, WATER, MOLASSES, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS,	Free From:	Potassium 42mg	1%
INDEDILS, CONTAINS LESS TRIANZANG TO ANTINA SUBJ. NATURAL FLAVORS (MILKA), SALT, SOV LECITHIN, WHITE CHOCOLATE FLAVORED POWDER (SUGAR, CREAMER (COCONUT OIL, CORN SYRUP SOLIES, SODIUM CASEINATE (MILKA), 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, AND SOY, MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS.	ခြာ crustaceans ဆြို mollusks တြေ fish	* The % Daily Value (DV) tells you how mu a serving of food contributes to a daily die a day is used for general nutrition advice.	t. 2,000 calories

#### 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. Convection Oven: 42-16 minutes. Convection Oven: 12-16 minutes. Conventional Oven: 12-16 minutes. Convection Oven: 12-16 minutes. Conventional Oven: 12-16 minutes. Conventional Oven: 12-16 minutes. Convection Oven: 12-16 minutes. Conventional oven J other actors listed below\* 4. In stationary ovens, rotate pan halfway for an even bake. S. Cookies are done when they are golden brown around the outer edge and light coloring in the center 6. Allow cokies to 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	Proc	Product Category		
BEST MAID		BES	T MAID COOKIE CO.	Cookie Dough		
MFG #	SP	C #	GTIN	Pack	Pack Desc.	
71039	300	097	00086478710399	108	108/4 OZ	
Gross Weight N		et Weight Country of Origin		Kosher	Child Nutrition	
28.35lb		27lb	USA	Yes	No	
Shipping Information						

Snipping information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.37in	11.87in	9.62in	0.88ft3	11x2	365DAYS	0°F / 32°F







Nutrition Analysis - By Serving

Calories	120	Total Fat	6g	Sodium	80mg
Protein	1	Trans Fats	Og	Calcium	6mg
Total Carbohydrates…	17g	Saturated Fat	3g	Iron	1mg
Sugars	11g	Added Sugars		Potassium	42mg
Dietary Fiber	1g	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	

**O** Additional Images



