



BEST MAID

300229 - 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

Nutrition Facts

Servings per Container **480**
Serving size **1/3 Cookie (26g)**

Amount per serving
Calories 120

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 80mg	3%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Total Sugars 9g	
Includes Added Sugar	%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 13mg	1%
Iron 0mg	0%
Potassium 34mg	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, 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: 12-17 minutes. Convection Oven: 10-14 minutes. Conventional Oven: 10-14 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.
70663	300229	00086478706637	160	160/2.75 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
28.9lb	27.5lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.31in	11.81in	9.75in	0.89ft3	10x5	365DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	120	Total Fat	6g	Sodium	80mg
Protein	1	Trans Fats	0g	Calcium	13mg
Total Carbohydrates...	15g	Saturated Fat	3g	Iron	0mg
Sugars	9g	Added Sugars		Potassium	34mg
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

