

BEST MAID 300235 - Cookie * Dough Oatmeal Raisin S/O

Hearty all natural oatmeal blended with lots of plump raisins & delicious spices.



		Nutrition Facts		
23	Servings per Container 480 Serving size 1/3Cookie (26g)			
		Amount per serving Calories	110	
		% D	aily Value*	
		Total Fat 4.5g	6%	
		Saturated Fat 2g	10%	
		Trans Fat 0g		
		Cholesterol 5mg	2%	
★ Benefits		Sodium 80mg	3%	
-		Total Carbohydrate 16g	6%	
		Dietary Fiber 1g	4%	
		Total Sugars 9g		
		Includes Added Sugar	%	
Ingredients	Allergens	Protein 1g		
		Vitamin D 0mcg	0%	
SUGAR, RAISINS, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN,	Contains:	Calcium 8mg	1%	
REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), OATS, SHORTENING	🔘 eggs 🕧 milk 👒 soy 🋞 wheat	Iron Omg	0%	
(PALM OIL), MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL	Free From:	Potassium 59mg	1%	
FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WHEAT FLOUR, WATER, MOLASSES, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOY LECITHIN, SPICES. CONTAINS: WHEAT, EGGS, MILK, SOY. Manufactured on equipment that also processes products containing peanuts/tree nuts.	(S) peanuts (D) tree nuts	* 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: 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)

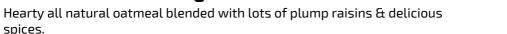
Product Specifications

Brand		Manufacturer				Product Category		
BEST MAID		E	BEST MAID COOKIE CO.		Cookie Dough			
MFG #	ŧ	SPC #	# GTIN		Pack		Pack Desc.	
71004	-	300235	00086	6478710047 16		50	160/2.75 OZ	
Gross Weight Ne		Net Wei	ght Country of Origin		Kosher		Child Nutrition	
28.9lb		27.5lb	USA		Yes		No	
Shipping Information								
Length	Width	n Height	Volume	TIxHI	Shelf I	Life Storage Temp From/To		
13.31in	11.81i	n 9.75in	0.89ft3	10x5	365D/	AYS 0°F / 32°F		





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Nutrition Analysis - By Serving

spices.

Calories	110	Total Fat	4.5g	Sodium	80mg
Protein	1	Trans Fats	Og	Calcium	8mg
Total Carbohydrates…	16g	Saturated Fat	2g	Iron	0mg
Sugars	9g	Added Sugars		Potassium	59mg
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



