BEST MAID

300238 - **Cookie * Dough Caramel Apple Oatmeal S/O**

Hearty cookie made with rolled oats, dried apples, creamy caramels, coconut and a dash of cinnamon. It will remind you of grandmas apple crisp.

SGC FOODSERVICE

Benefits

Nutrition Facts

Servings per Container	**320**
Serving size	**1/2Cookie (39g)**

Amount per serving

Calories **170**

	% Daily Value*
Total Fat 8g	**10%**
Saturated Fat 4.5g	**23%**
Trans Fat 0g	
Cholesterol 5mg	**2%**
Sodium 85mg	**4%**
Total Carbohydrate 24g	**9%**
Dietary Fiber 2g	**7%**
Total Sugars 15g	
Includes Added Sugar	**%**
Protein 2g	
Vitamin D 0mcg	**0%**
Calcium 12mg	**1%**
Iron 1mg	**6%**
Potassium 66mg	**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, MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ROLLED OATS, CARAMEL BITS (SUGAR, CORN SYRUP, LIQUID SUGAR, NONFAT MILK, PALM OIL, BUTTER [CREAM, SALT], CONTAINS LESS THAN 2% OF SALT, MONO- AND DIGLYCERIDES, SOY LECITHIN), APPLES (WITH SULFITES), COCONUT, INVERT SUGAR, SWEET FLAKED COCONUT (COCONUT, SUGAR, WATER, PROPYLENE GLYCOL, SODIUM METABISULFITE), WATER, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, MOLASSES, NATURAL FLAVORS (MILK), SALT, SOY LECITHIN, SPICE. CONTAINS: WHEAT, EGGS, MILK, SOY, COCONUT. 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.
70672	300238	00086478706729	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	TIxHI	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	170	Total Fat	8g	Sodium	85mg
Protein	2	Trans Fats	0g	Calcium	12mg
Total Carbohydrates•••	24g	Saturated Fat	4.5g	Iron	1mg
Sugars	15g	Added Sugars		Potassium	66mg
Dietary Fiber	2g	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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

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