BEST MAID

301705 - T/O Cookie Dough Chocolate Chip Wg

A whole grain rich, chocolate chip cookie that meets USDA Smart Snacks guidelines. This classic favorite has 35% cals from total fat, 10% cals from sat fat, 35% sugars, and 0 trans fat.

SGC FOODSERVICE

Nutrition Facts

Servings per Container	**240**
Serving size	**1Cookie (28g)**
Amount per serving	
Calories	**100**
	% Daily Value*
Total Fat 3g	**4%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 85mg	**4%**
Total Carbohydrate 18g	**7%**
Dietary Fiber 1g	**4%**
Total Sugars 9g	
Includes Added Sugar	**%**
Protein 2g	
Vitamin D 0mcg	**0%**
Calcium 7mg	**1%**
Iron 1mg	**6%**
Potassium 26mg	**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

WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BROWN SUGAR (SUGAR, MOLASSES), SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, DEXTROSE, SOY LECITHIN [EMULSIFIER], SALT, ARTIFICIAL FLAVOR), EGGS, SUGAR, INVERT SUGAR, MARGARINE (SOYBEAN AND HYDROGENATED SOYBEAN OILS, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], NATURAL & ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR] AND VITAMIN A PALMITATE), SHORTENING (CANOLA OIL, PALM AND PALM KERNEL OIL), CONTAINS LESS THAN 2% OF BAKING SODA, NATURAL FLAVORS, SALT, SOY LECITHIN, WATER. CONTAINS: WHEAT, EGGS, MILK, SOY. Manufactured on equipment that also processes products containing peanuts/tree nuts.

Allergens

Contains:

eggs, milk, soy, wheat

Free From:

crustaceans, mollusks, fish, peanuts, tree nuts

Handling Suggestions

Keep Frozen

Serving Suggestions

Made with whole grain goodness, these cookies are delicious when served warm, fresh out of the oven! Great for consumers looking for a snack option that meets Smart Grain guidelines!

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: 8-12 minutes. Convection Oven: 7-9 minutes. Conventional Oven: 7-9 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.	Grocery

MFG #	SPC #	GTIN	Pack	Pack Desc.
71742	301705	00086478717428	240	240/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.52lb	15lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.3in	11.8in	9.6in	0.87ft3	10x4	0DAYS	0°F / 32°F

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Nutrition Analysis - By Serving

Calories	100	Total Fat	3g	Sodium	85mg
Protein	2	Trans Fats	0g	Calcium	7mg
Total Carbohydrates•••	18g	Saturated Fat	1g	Iron	1mg
Sugars	9g	Added Sugars		Potassium	26mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
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	

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