

#### BEST MAID 301812 - Cookie Dough Chocolate Chip

Yummy cookie loaded with semi sweet chocolate chips inside every bite.



		Nutrition Fa	icts	
	Servings per Container 240 Serving size 1Cookie (28g)			
1		Amount per serving Calories	130	
		% D	aily Value*	
		Total Fat 6g	8%	
		Saturated Fat 3g	15%	
		Trans Fat 0g		
		Cholesterol 5mg	2%	
* Benefits		Sodium 75mg	3%	
		Total Carbohydrate 17g	6%	
		Dietary Fiber 1g	4%	
		Total Sugars 10g		
		Includes Added Sugar	%	
Ingredients	Allergens	Protein 1g		
		Vitamin D 0mcg	0%	
ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE	Contains:	Calcium 6mg	0%	
MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, CHOCOLATE CHIPS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN, ARTIFICIAL FLAVOR),	🔘 eggs 🕧 milk 👒 soy 🌘 wheat	Iron 1mg	6%	
MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE	Free From:	Potassium 30mg	1%	
[PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE], SHORTENING (PALM OIL), WHEAT FLOUR, WATER, INVERT SUGAR, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, MOLASSES, MONOCALCIUM PHOSPHATE, NATURAL AND ARTIFICIAL FLAVORS, SALT, SOY LECITHIN. CONTAINS: WHEAT, EGGS, MILK, SOY. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS.	ခြာ crustaceans 🛞 mollusks 🔊 fish	* The % Daily Value (DV) tells you how muu a serving of food contributes to a daily die a day is used for general nutrition advice.		

#### Handling Suggestions

Keep Frozen

#### Serving Suggestions

Priced for the value conscious customer, but with no expense to great taste. This is a great solution for healthcare and school accounts!

### Prep & Cooking Suggestions

 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						
BEST MAID			MN Best Maid Cookie Co, In.c						
MFG #		SPC #		GTIN		Pad	:k	Pack Desc.	
70462	3	801812	00086		086478704626		24	0	240 / 1.0 ONZ
Gross Weight Net Weight			Country of Origin Kosh		sher	her Child Nutrition			
16.52	2lb	15lb		USA			Yes	No	
Shipping Information									
Length	Width	Height	Vol	ume	TIxHI	Shelf	Life	Storage Temp From/To	
13.31in	11.81i	n 9.75in	0.8	9ft3	11x6	547C	DAYS	-10°F / 0°F	





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Nutrition Analysis - By Serving

Calories	130	Total Fat	6g	Sodium	75mg
Protein	1	Trans Fats	Og	Calcium	6mg
Total Carbohydrates…	17g	Saturated Fat	3g	Iron	1mg
Sugars	10g	Added Sugars		Potassium	30mg
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



