



BEST MAID
301813 - Cookie Dough Sugar
Classic Sugar cookie with a light hint of vanilla flavor. Scrumptious!



*** Benefits**

Ingredients

SUGAR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT FLOUR, MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), SHORTENING (PALM OIL), WATER, CONTAINS LESS THAN 2% OF BAKING SODA, BUTTERMILK POWDER (MILK SOLIDS), EGGS, INVERT SUGAR, NATURAL AND ARTIFICIAL FLAVOR, SALT, SOY LECITHIN. 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

Nutrition Facts

Servings per Container	240
Serving size	1 Cookie (28g)
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 95mg	4%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 9g	
Includes Added Sugar	%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 7mg	1%
Iron 0mg	0%
Potassium 23mg	0%

* 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.

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

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.
70461	301813	00086478704619	240	240/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.5lb	16.5lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.37in	11.87in	9.62in	0.88ft3	10x3	0DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	120	Total Fat	4.5g	Sodium	95mg
Protein	2	Trans Fats	0g	Calcium	7mg
Total Carbohydrates...	17g	Saturated Fat	2g	Iron	0mg
Sugars	9g	Added Sugars		Potassium	23mg
Dietary Fiber	0g	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-1 2•	
Monosodium		Sulphites		Nitrates	

 Additional Images

