



Nutrition Facts

Serving Size: 28 g
Number of Servings per 240

Amount Per Serving

Calories: 120 **Calories from Fat:** 40 E14

% Daily Value*

Total Fat 4.5 g	7%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 95 mg	4%
Total Carbohydrate 17 g	6%
Dietary Fiber 0 g	0%
Sugars 9 g	%
Protein 2 g	%

Vitamin A	Per Srv 2%	Vitamin C	Per Srv 0%
Calcium	0%	Iron	2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than		
Sat. Fat	Less than		
Cholesterol	Less than		
Sodium	Less than		
Total Carbohydrate			
Dietary Fiber			

Calories per gram		
Fat	Carbohydrate	Protein

i Benefits

Classic Sugar cookie with a light hint of vanilla flavor. Scrumptious!

≡ Ingredients

SUGAR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT FLOUR, EGGS, MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), SHORTENING (PALM OIL), CONTAINS 2% OR LESS OF: NATURAL AND ARTIFICIAL FLAVORS, BUTTERMILK POWDER (MILK SOLIDS), INVERT SUGAR, BAKING SODA, SALT, SOY LECITHIN. CONTAINS: WHEAT, EGGS, MILK, AND SOY. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS.

⚠ Allergens

Contains:

eggs dairy soy wheat

Free From:

shellfish fish peanuts tree nuts

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: 375°F. Convection Oven: 325°F. Conventional Oven: 350°F. 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.	Cookie Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
70461	301813	00086478704619	240	240/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17 lbs	17 lbs	US	Yes	

Shipping Information						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
13.37 in	11.87 in	9.62 in	0.88 cf	10x3	0 days	0°F / 32°F



Nutrition Analysis

Calories	120 E14	Total Fat	4.5 g	Sodium	95 mg
Protein	2 g	Trans Fats	0 g	Calcium	
Total Carbohydrates•••	17 g	Saturated Fat	2 g	Iron	
Sugars	9 g	Polyunsaturated Fat		Potassium	
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol•	15 mg	Phosphorus	
Sucrose					
Vitamin A(U)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

