



BEST MAID

301826 - Cookie * Dough Valentine S/O

Delicious, buttery, melt-in-your-mouth recipe available in pre-cut, theme-shaped cookie dough. Create your own signature masterpiece with toppings of your choice.



* Benefits

Nutrition Facts

Servings per Container **240**
Serving size **1 Cookie (35g)**

Amount per serving
Calories 160

| | % Daily Value* |
|-------------------------------|----------------|
| Total Fat 8g | 10% |
| Saturated Fat 4g | 20% |
| Trans Fat 0g | |
| Cholesterol 5mg | 2% |
| Sodium 75mg | 3% |
| Total Carbohydrate 22g | 8% |
| Dietary Fiber 0g | 0% |
| Total Sugars 10g | |
| Includes Added Sugar | % |
| Protein 2g | |
| Vitamin D 0mcg | 0% |
| Calcium 4mg | 0% |
| Iron 1mg | 6% |
| Potassium 17mg | 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.

Ingredients

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SHORTENING (PALM OIL), INVERT SUGAR, BLEACHED WHEAT FLOUR, BUTTER (CREAM, SALT, NATURAL FLAVORING), WATER, CONTAINS LESS THAN 2% OF EGGS, NATURAL AND ARTIFICIAL FLAVOR, SALT. CONTAINS: WHEAT, EGGS, MILK. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS.

Allergens

Handling Suggestions

Keep Frozen

Serving Suggestions

Bake and create our own signature masterpiece with toppings of your choice! Cookie dough comes in heart cut out shape; great for serving on a platter or selling during the holiday season!

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: 8-14 minutes. Convection Oven: 8-12 minutes. Conventional Oven: 8-12 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. |
|-------|--------|----------------|------|-------------|
| 70500 | 301826 | 00086478705005 | 240 | 240/1.25 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 20.25lb | 20.25lb | USA | Yes | No |

Shipping Information

| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
|---------|---------|--------|---------|-------|------------|----------------------|
| 13.31in | 11.81in | 9.75in | 0.89ft3 | 11x6 | 0DAYS | 0°F / 32°F |



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Nutrition Analysis - By Serving

| | | | | | |
|------------------------|-----|---------------------|------|--------------|------|
| Calories | 160 | Total Fat | 8g | Sodium | 75mg |
| Protein | 2 | Trans Fats | 0g | Calcium | 4mg |
| Total Carbohydrates... | 22g | Saturated Fat | 4g | Iron | 1mg |
| Sugars | 10g | Added Sugars | | Potassium | 17mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 5mg | | |
| Vitamin A(U) | | 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

