



# 20005 - DOUGH, COOKIE OATMEAL RAISIN WALNUT 2 OZ FROZEN

Brand: Michael's Cookies®



## Nutrition Facts

Serving Size 2 oz (56.7g)

### Amount Per Serving

<b>Calories</b> 250	<b>Calories from Fat</b> 100
<b>% Daily Value*</b>	
<b>Total Fat</b> 12 g	18%
Saturated Fat 4 g	21%
Trans Fat 0 g	
<b>Cholesterol</b> 10 mg	3%
<b>Sodium</b> 170 mg	7%
<b>Potassium</b> 90 mg	3%
<b>Total Carbohydrate</b> 34 g	11%
Dietary Fiber 1 g	4%
Sugars 19 g	
<b>Protein</b> 3 g	

Vitamin A 160% • Vitamin C 0%

Calcium 0mg • Iron 4mg

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

**Nutritional Claims:** Kosher

## Features and Benefits

**Quality:** Premium quality California raisins and walnuts. **Consistency:** Same size, quality and delicious taste with every cookie. **Convenience:** Frozen portioned dough for easy baking - no thawing - freezer to oven. **Cost efficient:** Layered, counted packing guarantees exact food costs.

## Ingredients

Enriched Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), 0G Trans Fat Margarine (Palm Oil, Soybean Oil, Water, Contains Less Than 2% of Salt, Vitamin a Palmitate Added), Sugar, Raisins, Brown Sugar, Oats, Eggs, Walnuts, Salt, Natural Flavors, Baking Soda (Leavening), Soy Lecithin (Emulsifier). Good Manufacturing Practices Were Used To Segregate Ingredients In a Facility That Processes Milk, Tree Nut, And Peanut Ingredients.

## Case Specifications

<b>GTIN</b>	10096067200054	<b>Case Gross Weight</b>	22.30 LB
<b>UPC</b>		<b>Case Net Weight</b>	21 LB
<b>Pack Size</b>	168 / 2OZ	<b>Case L,W,H</b>	15.50 IN, 13 IN, 5 IN
<b>Shelf Life</b>	365 Days	<b>Cube</b>	0.58 CF
<b>Tie x High</b>	9 x 12		

## Preparation and Cooking

Place dough on parchment-lined baking pan. Space dough so they don't touch as they expand during baking process. Make sure oven is preheated and is at the correct temperature. Use a thermometer to verify oven temperature. Oven temperatures may vary. Rotate pan half way through to ensure even baking. Conventional Oven: 16 - 18 minutes at 350° F. Convection Oven: 16-18 minutes at 300° F.

## Serving Suggestions

For optimal freshness serve 3-5 days from baking.

## Packaging and Storage

Keep dough frozen (between -10 degrees and 0 degrees F) until ready to bake. Store dough in original packaging and keep inner plastic bag closed to maintain freshness. For optimal freshness serve 3-5 days after baking.

## Allergens

**CONTAINS:**

Eggs or Egg Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

**FREE FROM:**

Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Crustaceans or Crustacean Derivatives