

Seriously Delicious ${ }^{*}$

## Nutrition Facts

Serving Size 2 oz (56.7g)
Amount Per Serving

| Calories 250 | Calories from Fat 100 |
| :--- | ---: |
| Total Fat 11 g | $18 \%$ |
| Saturated Fat 4.5 g | $22 \%$ |
| Trans Fat 0 g | $3 \%$ |
| Cholesterol 10 mg | $8 \%$ |
| Sodium 200 mg | $1 \%$ |
| Potassium 25 mg | $2 \%$ |
| Total Carbohydrate 34 g |  |
| Dietary Fiber 1 g |  |
| Sugars 17 g |  |
| Protein 3 g |  |



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

Nutritional Claims: Kosher

## Features and Benefits

Quality: Premium ingredients. 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), OG Trans Fat Margarine (Palm Oil, Soybean Oil, Water, Contains Less Than 2\% of Salt, Vitamin a Palmitate Added), Sugar, Brown Sugar, Eggs, Water, Salt, Natural Flavors, Soy Lecithin (Emulsifier), Baking Soda (Leavening), Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate).

## Case Specifications

| GTIN | 10096067200214 | Case Gross Weight | 22.30 LB |
| :--- | :--- | :--- | :--- |
| UPC |  | Case Net Weight | 21 LB |
| Pack Size | $168 / 2 \mathrm{OZ}$ | Case L,W,H | $15.50 \mathrm{IN}, 13 \mathrm{IN}, 5 \mathrm{IN}$ |
| Shelf Life | 365 Days | Cube | 0.58 CF |
| Tie $\times$ High | $9 \times 12$ |  |  |

## 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 $350^{\circ}$ F. Convection Oven: 16-18 minutes at $300^{\circ} \mathrm{F}$..

## Serving Suggestions

Add to a take-out order, complement a cup of coffee, make ice cream sandwiches, and create signature desserts. The possibilities are endless!

## 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, Wheat or Wheat Derivatives FREE FROM:
Corn or Corn Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Mustard or Mustard Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Shellfish or Shellfish Derivatives, Sulphites or Sulphite Derivatives, Treenuts or Treenut Derivatives,
Crustaceans or Crustacean Derivatives

