



Case GTIN



00049800159365

# EVERYDAY MACADAMIA NUT COOKIE DOUGH

Product Code: 15936



## Product Ingredients

INGREDIENTS FOR U.S. MARKET: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM AND SOYBEAN OILS, WHITE CONFECTIONARY DROPS (SUGAR, COCOA BUTTER, WHOLE MILK, SOY LECITHIN (AN EMULSIFIER), NATURAL FLAVOR), MACADAMIA NUTS, WATER, EGGS, CONTAINS LESS THAN 2% OF THE FOLLOWING: LIQUID BROWN SUGAR (CANE SYRUP, INVERT SUGAR), MOLASSES, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, SALT.

## Product Specification

GTIN: <b>0 00 49800 15936 5</b>	
Kosher Certification: <b>KOF-K</b>	Serving Size: <b>1 COOKIE (39 G)</b>
Kosher Status: <b>DAIRY</b>	Shelf Life(Frozen): <b>365 DAY</b>
Case Count: <b>210</b>	Shelf Life(Refrigerated): <b>7 DAY</b>
Master Pack: <b>CASE</b>	Shelf Life(Ambient): <b>7 DAY</b>
Net Case Weight: <b>19.6875 lb.</b>	Master Unit Size: <b>1.5</b>
Gross Case Weight: <b>20.784 lb</b>	Case Dimensions: <b>15.8125IN L x 7.25IN H x 11.5625 W</b>
Case Cube: <b>0.7671</b>	
Pallet Pattern: <b>10 Ti x 10 Hi ( 100 Cases/Pallet)</b>	

## Product Prep and Cooking Instructions

DO NOT CONSUME RAW COOKIE DOUGH. USE SAFE FOOD HANDLING PROCEDURES. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 1. REMOVE FROZEN COOKIE PIECES FROM CASE AND PLACE 24 COOKIES (6 X 4) ONTO A PARCHMENT PAPER LINED FULL SHEET PAN. 2. BAKING TIME AND TEMPERATURE GUIDELINES: DECK AND ROTARY OVEN: 350 F (175 C) FOR 13 - 16 MINUTES COMMERCIAL CONVECTION OVEN: 300 F (150 C) FOR 11 - 14 MINUTES RACK OVEN: 350 F (175 C) FOR 11 - 14 MINUTES (NOTE: OVEN TEMPERATURES VARY; BAKE COOKIES UNTIL LIGHTLY BROWN. COOKIES WILL CONTINUE TO BAKE AS THEY COOL ON PAN. DO NOT OVERBAKE). 3. REMOVE FROM OVEN AND COOL COMPLETELY ON BAKING PAN BEFORE DISPLAYING OR PACKAGING.

Nutrition Facts	
Serving Size 1 COOKIE (39 G)	
Servings Per Container 1	
Amount Per Serving	
<b>Calories</b>	Calories from Fat
<b>% Daily Value*</b>	
<b>Total Fat</b> 11g	<b>14%</b>
Saturated Fat 4.5g	<b>23%</b>
Trans Fat 0g	
<b>Cholesterol</b> 5mg	<b>0%</b>
<b>Sodium</b> 130mg	<b>6%</b>
<b>Total Carbohydrate</b> 24g	<b>9%</b>
Dietary Fiber g	<b>%</b>
Sugars 13g	
<b>Protein</b> 2g	<b>3%</b>
Vitamin A %	Vitamin C %
Calcium 2%	Iron 6%
Folate 4 %	Riboflavin 4 %
Thiamin 10 %	

\*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
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g

Calories per gram: Fat 9 Total Carbohydrate 4 Protein 4

100g Nutrition Facts	
<b>Energy</b>	
Calories	<b>478.6582</b>
Kilojoules	<b>2002.7059</b>
Calories From Fat 50.15%	<b>240.0371</b>
Calories From Saturated Fat	<b>100.9638</b>
<b>Protein</b>	<b>3.5957 g</b>
<b>Carbohydrates</b>	
Sugars	<b>30.6900 g</b>
Sugar Alcohol	<b>0.0000 g</b>
<b>Water</b>	<b>12.4279 g</b>
<b>Fat</b>	<b>26.6708 g</b>
Saturates	<b>11.2182 g</b>
Trans Fat	<b>0.2330 g</b>
Polyunsaturates	<b>3.5208 g</b>
Monounsaturates	<b>11.5773 g</b>
<b>Cholesterol</b>	<b>12.4041 mg</b>
<b>Fiber</b>	<b>1.1259 g</b>
<b>Minerals</b>	
Ash	<b>1.2461 g</b>
Calcium	<b>32.2650 mg</b>
Iron	<b>1.5887 mg</b>
Sodium	<b>300.6486 mg</b>
<b>Vitamins</b>	
Thiamin	<b>0.2046 mg</b>
Riboflavin	<b>0.1393 mg</b>
Niacin	<b>1.6952 mg</b>
Vitamin A	<b>16.8442 iu / 0.5083</b>

Vitamin C	<b>8.0753 mg</b>
Folic Acid	<b>47.5842 ug</b>