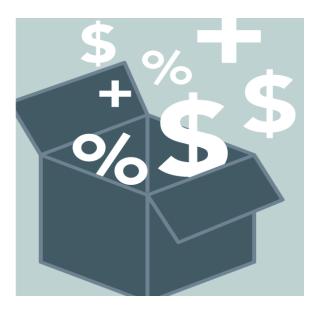
Opportunity Buys.





Cookie Dough, Shortbread, 1.33oz

Product Details:

Item Number: 602958 Pack Size: 240/1.33 oz. Serving Per Case: 240 Net Weight: 19.95 lbs.

Sales Price Per EACH: N/A Case Price: N/A Kosher: Yes Meal Contribution: Class: Opportunity Buy Shelf Life: 365 Days Temperature Class: Frozen Cook State: Uncooked GTIN-12 UPC: 013087100389 GTIN-14:

Ingredients:

Enriched bleached flour (bleached wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), butter (sweet cream, lactic acid), sugar, cornstarch, eggs, salt, leavening (sodium acid pyrophosphate, baking soda, monocalcium phosphate).

Allergen Statement:

Wheat, Milk, Eggs.

Benefits and Suggested Use:

Shortbread cookie dough made with natural sweet cream grade AA butter and soft red winter wheat pastry flour that come together for an indulgent flavor and flaky texture.

National Food Group

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Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size

1.33 oz.

Amount Per Serving Calories	180
	% Daily Value *
Total Fat 12g	18%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 65mg	3%
Total Carbohydrate 18g	6%
Dietary Fiber 0g	_
Total Sugars 5g	
Incl. Added Sugars	_
Protein 1g	_
Vitamin D Calcium Iron Potassium	_ 0% 4% _

* The % Daily Value 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.

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Preparation and Additional Information:

Instructions for Preparation and Cooking: Pre-heat oven to desired temperature.

Otis Commercial Oven: 280 F (138 C) for 21 - 23 min. Convection Oven: 300 F (149 C) for 14 - 17 min. Commercial Rack Oven: 325 F (163 C) for 15 - 18 min. Residential Oven: 325 - 350 F (163 - 177 C) for 20 - 22 min.

Place cookies on parchment paper. Cookie placement on a standard institutional 18×26 " baking sheet is as follows: Place up to 15 (3X5) cookies per sheet pan. For smaller pans, place 2.5" apart on the baking sheet.

Cookie should cool for 20 to 30 minutes prior to removing from the parchment paper. Cookies are still baking while cooling on the pan.

Logistics Information:

Gross Weight: 21.45 lbs Case Dimensions: 15.695 X 11.195 X 8.140 Pallet Count: 70 Cube: 0.828 Block and Tier: 10 and 7

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

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