

## Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.
Serving Size 3 oz

Amount Per Serving
Calories
370

|  | \% Daily Value * |
| :--- | ---: |
| Total Fat 17 g | $26 \%$ |
| Saturated Fat 9 g | $45 \%$ |
| Trans Fat 0g |  |
| Cholesterol 25 mg | $8 \%$ |
| Sodium 250mg | $10 \%$ |
| Total Carbohydrate 50g | $17 \%$ |
| Dietary Fiber 1g | $4 \%$ |
| Total Sugars 30g |  |
| Incl. Added Sugars | - |

Protein 4 g

| Vitamin D | - |
| :--- | ---: |
| Calcium | $2 \%$ |
| Iron | $8 \%$ |
| Potassium | - |

* 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.


## Cookie Dough, Covered Candy Cookie, $30 z$

## Product Details:

Item Number: 607276
Pack Size: 106/3 oz.
Serving Per Case: 106
Net Weight: 20 lbs.

Sales Price Per EACH: N/A
Case Price: N/A

Kosher: Yes
Meal Contribution:
Class: Opportunity Buy
Shelf Life: 365 days Frozen
Temperature Class: Frozen
Cook State: Uncooked
GTIN-12 UPC:
GTIN-14: 100130870137341

## Ingredients:

Enriched Bleached Flour (Bleached Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, M\&M's ® Milk Chocolate Candies (Milk Chocolate [Sugar, Chocolate, Cocoa Butter, Skim Milk, Milkfat, Lactose, Soy Lecithin, Salt, Artificial Flavors], Sugar, Cornstarch, Corn Syrup, Gum Acacia, Coloring [Red 40 Lake, Yellow 6, Blue 2 Lake, Yellow 5, Blue 1 Lake, Red 40, Blue 1], Dextrin), Palm Oil, Eggs, Molasses, Unsalted Butter, Natural and Artificial Flavors, Salt, Baking Soda

## Allergen Statement:

Wheat, Eggs, Soybeans, Milk, FD\&C Yellow \#5 and FD\&C Yellow \#6

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## Preparation and Additional Information:

Instructions for Preparation and Cooking:
Otis Commercial Oven: 280 F (138 C) for 21-23 min.
Convection Oven: 300-325 F (149-163 C) for 11-14 min.
Residential Oven: 350-375 F (177-191 C) for 14-17 min.
Actual baking time will depend on the dough temperature, number of cookies baked, oven air flow and oven temperature accuracy.
Place cookies on parchment paper. Cookie placement on a standard institutional $18 \times 26$ " 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. Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior. Underbaked cookies will appear pale, slightly grey in the center, greasy, and have a soft pliable texture.
Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

## Logistics Information:

Gross Weight: 22 lbs
Case Dimensions: 12.375 X 9.875 X 11.5
Pallet Count: 90
Cube: 0.813
Block and Tier: 0 and 0

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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