

# 30021 - DOUGH, COOKIE VANILLA SUGAR 3 OZ FROZEN

Brand: Michael's Cookies®



## **Nutrition Facts**

Serving Size 3 oz (85.g)

#### **Amount Per Serving**

Calories 380 Calories from Fat 150

	% Daily Value*
Total Fat 17 g	27%
Saturated Fat 7 g	34%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 300 mg	12%
Potassium 35 mg	1%
Total Carbohydrate 51 g	17%
Dietary Fiber 1 g	3%
Sugars 26 g	

Vitamin A	280 %	•	Vitan	nin C	0%
Calcium	0 mg	•	Iron	2mg	

\*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		300g	2750
Carbohydrate	е	300g	375g
Dietary		25g	30g
Fiber		25 <b>y</b>	30 <b>g</b>

Calories per gram:

Protein 4g

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), 0G 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	10096067300211	Case Gross Weight	20.10 LB
UPC		Case Net Weight	18.75 LB
Pack Size	100 / 3OZ	Case L,W,H	15.50 IN, 13 IN, 5 IN
Shelf Life	365 Days	Cube	0.58 CF
Tie x High	9 x 13		

## **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: 18-20 minutes at 350° F. Convection Oven: 18-20 minutes at 300° 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:

Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Treenuts or Treenut Derivatives, Crustaceans or Crustacean Derivatives