



Product Code: 39125

CHRISTIE COOKIE CO.® WHITE CHOCOLATE CHERRY COOKIE DOUGH, 1.45 OZ

With a cherry on top! Or in this case, in every nook and cranny. We've deliciously intertwined dried, red tart cherries with real white chocolate in this decadent cookie dough.

Nutrition Facts

1 Servings Per Container

Serving Size

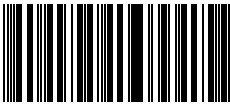
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

GTIN:	00049800391253
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	252
Master Pack:	CASE
Net Case Weight:	22.838 LB
Gross Case Weight:	24.011 LB
Case Cube:	0.855
Pallet Pattern:	10 Ti x 8 Hi (80 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	365 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	5 DAYS
Shelf Life Refrigerated, Thawed:	0 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	1.45 OZ
Case Dimensions:	15.0 IN L x 11.94 IN W x 8.25 IN H

CASE GTIN



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PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHITE CHOCOLATE CHIPS (SUGAR, COCOA BUTTER, WHOLE MILK POWDER, NONFAT DRY MILK, MILKFAT, SOY LECITHIN (AN EMULSIFIER), NATURAL FLAVOR), BUTTER (CREAM (FROM MILK)), SWEETENED DRIED CHERRIES (CHERRIES, SUGAR, SUNFLOWER OIL), BROWN SUGAR, SUGAR, EGGS, SALT, LEAVENING (BAKING SODA), NATURAL FLAVOR.

ALLERGENS

CONTAINS: EGGS, MILK, SOY, WHEAT
MAY CONTAIN PEANUTS AND TREE NUTS

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

DO NOT CONSUME RAW COOKIE DOUGH. USE SAFE FOOD HANDLING PROCEDURES. KEEP PRODUCT FROZEN AT 0°F OR BELOW UNTIL READY TO USE. BAKE FROM FROZEN. PREHEAT CONVECTION OVEN TO 300°F. PLACE 24 COOKIES (4X6) ABOUT 1 INCH APART ON A STANDARD BAKING PAN LINED WITH PARCHMENT PAPER. BAKE COOKIES FOR 12-13 MINUTES, OR UNTIL COOKIES ARE LIGHT GOLDEN BROWN AND BEGINNING TO SHOW SLIGHT CRACKS ON TOP SURFACE OF COOKIE. -LET COOKIES COOL ON THE SHEET PAN FOR AT LEAST 30 MINUTES. - NOTE: ALL OVENS MAY VARY. BAKE TIME AND TEMPERATURE MAY VARY DEPENDING ON OVEN AND CALIBRATION.