



Product Code: 16007

GOURMET CHOCOLATE CHUNK COOKIE DOUGH, 2 OZ

An all-butter cookie dough made with the finest chocolates and natural vanilla, our combination of premium, real ingredients guarantees to deliver a truly gourmet eating experience.

Nutrition Facts

1 Servings Per Container

Serving Size

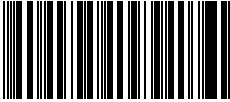
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

GTIN:	00049800160071
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	140
Master Pack:	CASE
Net Case Weight:	17.5 LB
Gross Case Weight:	18.575 LB
Case Cube:	0.767
Pallet Pattern:	10 Ti x 10 Hi (100 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:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	2 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 7.25 IN H

CASE GTIN



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PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SEMISWEET CHOCOLATE (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN (AN EMULSIFIER), NATURAL FLAVOR), BUTTER (CREAM (FROM MILK), SALT), WATER, BITTERSWEET CHOCOLATE CHUNKS (CHOCOLATE LIQUOR ALKALI PROCESSED, SUGAR, COCOA BUTTER, SOY LECITHIN (AN EMULSIFIER), VANILLA), CONTAINS LESS THAN 2% OF THE FOLLOWING: MOLASSES, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, SALT, EGGS.

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 (-18 C) OR BELOW UNTIL READY TO USE. 1. REMOVE FROZEN COOKIE PIECES FROM CASE AND PLACE 15 COOKIES (5 X 3) ONTO A PARCHMENT PAPER LINED FULL SHEET PAN. 2. BAKING TIME AND TEMPERATURE GUIDELINES: DECK AND ROTARY OVEN: 350 F (175 C) FOR 14 -17 MINUTES COMMERCIAL CONVECTION OVEN: 300 F (150 C) FOR 12 -15 MINUTES RACK OVEN: 350 F (175 C) FOR 12-15 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.