



Product Code: 16008

GOURMET CHOCOLATE CHUNK COOKIE DOUGH, 5 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

2 Servings Per Container

Serving Size

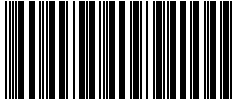
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

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|------------------------------------|-------------------------------------|
| GTIN: | 00049800160088 |
| Kosher Certification: | KOF-K |
| Kosher Status: | DAIRY |
| Kosher Certificate: | View Certificate |
| Case Count: | 60 |
| Master Pack: | CASE |
| Net Case Weight: | 18.75 LB |
| Gross Case Weight: | 19.838 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: | 5 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 6 COOKIES (2 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 18 - 22 MINUTES COMMERCIAL CONVECTION OVEN: 300 F (150 C) FOR 17 - 20 MINUTES RACK OVEN: 350 F (175 C) FOR 17 - 20 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.