



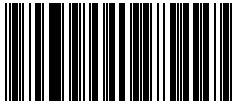
Product Code: 57215

# FILLED DARK CHOCOLATE SHORTBREAD COOKIE DOUGH, 1.5 OZ

Delicious all-butter shortbread cookie dough filled with a rich dark chocolate center made with only real, premium ingredients. Stickers packed in the case to offer convenient merchandizing support.



CASE GTIN



10681400572150

## 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:	10681400572150
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	90
Master Pack:	CASE
Net Case Weight:	8.438 LB
Gross Case Weight:	10.18 LB
Case Cube:	0.704
Pallet Pattern:	11 Ti x 8 Hi (88 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	365 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	14 DAYS
Shelf Life Refrigerated, Thawed:	0 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	1.5 OZ
Case Dimensions:	14.12 IN L x 11.88 IN W x 7.25 IN H

### PRODUCT INGREDIENTS

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BUTTER (CREAM (FROM MILK)), SOYBEAN OIL, COCOA ALKALI PROCESSED, CONTAINS LESS THAN 2% OF THE FOLLOWING: NATURAL FLAVOR, CHOCOLATE LIQUOR, SEA SALT, SOY LECITHIN, PALM OIL, MILK.

### ALLERGENS

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

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. PLACE 24 COOKIES EQUALLY SPACED ON A STANDARD BAKING PAN. PREHEAT OVEN: BAKING TIME FOR CONVECTION OVEN: 330°F (165°C) FOR 16-18 MINUTES. BAKING TIME FOR RACK OVEN: 330°F (165°C) FOR 22 MINUTES. HELPFUL HINTS: 1.) DO NOT ALLOW COOKIES TO THAW 2.) BAKE STRAIGHT FROM FREEZER TO OVEN.