



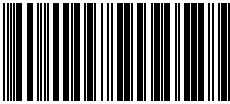
Product Code: 25293

# GINGERBREAD CUT-OUT COOKIE DOUGH, 128 2-OZ PIECES

A classic gingerbread cookie dough made with the perfect blend of aromatic spices, molasses and ginger, pre-cut and ready to bake and decorate for the holidays.



CASE GTIN



00709275252939

## SPECIFICATIONS & STORAGE

GTIN:	00709275252939
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	128
Master Pack:	CASE
Net Case Weight:	16 LB
Gross Case Weight:	17.12 LB
Case Cube:	0.580
Pallet Pattern:	10 Ti x 10 Hi (100 Cases/Pallet)
Serving Size:	1 COOKIE (52 G)
Shelf Life from Manufacture:	540 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	10 DAYS
Shelf Life Refrigerated, Thawed:	0 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	2 OZ
Case Dimensions:	16.12 IN L x 12.12 IN W x 5.12 IN H

## PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, SUGAR, EGGS, MOLASSES, CONTAINS LESS THAN 2% OF THE FOLLOWING: COCOA ALKALI PROCESSED, CINNAMON, SALT, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), INVERT SUGAR, GINGER, SPICES, SOY LECITHIN, WHEY (A MILK DERIVATIVE).

## ALLERGENS

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

CONTAINS A BIOENGINEERED FOOD INGREDIENT

## TIPS & HANDLING

Step One: Store at 0°F until ready to use. Step Two: Space cookies evenly on parchment lined sheet pan. Cookies should not touch. Step Three: Thaw at room temperature approximately 15 minutes. Step Four: Bake using oven guidelines: -Conventional: 375°F, 9-11 minutes -Rack: 350°F, 9-11 minutes -Convection: 330°F, 7-9 minutes Step Five: Remove from oven when edges are light brown. Step Six: Cool cookies on pan 20-30 minutes. -Optional: ice cookies and/or outline using #2 writing tip.

## Nutrition Facts

1 Servings Per Container  
Serving Size 1 COOKIE (52 g)

Amount Per Serving  
**Calories** **260**

	% Daily Value*
<b>Total Fat</b> 13g	<b>16%</b>
Saturated Fat 6g	<b>31%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>6%</b>
<b>Sodium</b> 180mg	<b>8%</b>
<b>Total Carbohydrate</b> 34g	<b>12%</b>
Dietary Fiber 1g	<b>5%</b>
Total Sugars 13g	
Includes 13g Added Sugars	<b>26%</b>
<b>Protein</b> 3g	<b>5%</b>
Vitamin D 0.1mcg	0%
Calcium 30mg	2%
Iron 2mg	10%
Potassium 100mg	2%
Thiamin	15%
Riboflavin	10%
Folate	10%

\* 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.

## 100g Nutrition Facts

Calories	<b>449.76</b>
<b>Protein</b>	<b>4.561 G</b>
<b>Carbohydrates</b>	<b>59.636 G</b>
Sugars	<b>22.887 G</b>
Added Sugars	<b>22.689 G</b>
Sugar Alcohol	<b>0 G</b>
<b>Water</b>	<b>11.929 G</b>
<b>Fat</b>	<b>22.202 G</b>
Saturates	<b>10.883 G</b>
Trans Fat	<b>0.195 G</b>
<b>Cholesterol</b>	<b>32.08 MG</b>
<b>Fiber</b>	<b>2.552 G</b>
<b>Minerals</b>	
Ash	<b>1.671 G</b>
Calcium	<b>44.388 MG</b>
Iron	<b>3.522 MG</b>
Sodium	<b>315.589 MG</b>
Thiamin	<b>0.355 MG</b>
Riboflavin	<b>0.225 MG</b>
Niacin	<b>2.673 MG</b>
Potassium	<b>169.093 MG</b>
Vitamin D	<b>0.163 MCG</b>
Folic Acid	<b>69.441 MCG</b>