

9001676 - Red Velvet Cookie Dough



Inspired by our red velvet cake! We've added dark chocolate chunks, white chocolate chips, all mixed together for one amazing cookie! Unique flavor profiles with a very high percentage of larger inclusions such as chocolate chunks vs. traditional chocolate chips. Specialty inclusions such as cherries, white chocolate chunks, butterscotch and pretzels make this butter based dough...



MARKETING

Inspired by our red velvet cake! We've added dark chocolate chunks, white chocolate chips, all mixed together for one amazing cookie! Specialty inclusions make this butter based dough a bite above the competition.

Nutrition Facts

216 Servings per container

Serving Size 43 grams

Amount Per Serving
Calories 190

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 4.5 g 23%

Trans Fat 0 g

Cholesterol 15 mg 5%

Sodium 95 mg 4%

Total Carbohydrates 26 g 9%

Dietary Fiber 1 g 4%

Total Sugars 16 g

Includes 15 g Added Sugars 30%

Protein 2 g

Vitamin D 0 mcg 0%

Calcium 21 mg 2%

Iron 1 mg 6%

Potassium 63 mg 2%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
18521		00049578185214		216/1.5 OZ		
Brand		Brand Owner		GPC Description		
David's Cookies		Davids Cookies		Baking/Cooking Mixes (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
21 LBR	20 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.75 INH	9.75 INH	7.75 INH	0.78 FTQ	10x08	275 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Keep dough frozen (0 degrees F +/- 10 degrees F)-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

enriched wheat flour (wheat, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), white chocolate chips (sugar, cocoa butter, milk powder, soy lecithin, vanilla), chocolate chips (sugar, chocolate liquor, cocoa butter, soy lecithin, vanilla, salt), enriched wheat flour (wheat, barley, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, brown sugar, butter, margarine (vegetable oil blend [palm fruit, soybean and olive oils], water, salt, non-fat dry milk, soy lecithin, monoglycerides, natural flavor, vitamin A palmitate, beta carotene color), eggs, invert sugar, cocoa processed with alkali, artificial color (FD&C red #40), natural vanilla flavor, salt, baking soda.

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PREPARATION & COOKING SUGGESTIONS

Bake cookies from frozen state (from case to sheet pan). Place parchment paper on a sheet pan. Set oven to 325°F 168°C (convection) or 350°F 177°C (conventional) and bake for 10 to 12 minutes. Rotate the pan halfway through the baking time for an even bake. Cool the cookies on the pan.

SERVING SUGGESTIONS

Enjoy

MORE INFORMATION