

9001493 - M&M Gourmet Cookie Dough



Bright and colorful M&M Candies and semi-sweet chocolate chips are loaded into our signature cookie dough, making this treat something to look forward to brightening your day! M&M'S® is a registered trademark of Mars, Incorporated and/or its affiliates. Mars, Incorporated and its affiliates have no affiliation with and have no participation in the production or distribution of ...



MARKETING

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Nutrition Facts

213 Servings per container	
Serving Size	1.5 OZ
Amount Per Serving	
Calories	190
% Daily Value*	
Total Fat 8 g	10%
Saturated Fat 4 g	20%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 105 mg	5%
Total Carbohydrates 22 g	8%
Dietary Fiber 1 g	4%
Total Sugars 16 g	
Includes 15 g Added Sugars	%
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 17 mg	2%
Iron 1 mg	6%
Potassium 40 mg	0%

* 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				
50055	00049578500550	213/1.5 OZ				
Brand	Brand Owner	GPC Description				
David's Cookies	Dauids 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 - C
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

enriched wheat flour (wheat, barley, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), brown sugar, sugar, 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), M&M'S® brand milk chocolate candies (milk chocolate [sugar, chocolate, skim milk, cocoa butter, lactose, milkfat, soy lecithin, salt, artificial flavor], cornstarch, less than 1% corn syrup, dextrin, coloring [includes blue 1 lake, yellow 6, red 40, yellow 5, blue 1, red 40 lake, blue 2 lake, yellow 6 lake, yellow 5 lake, blue 2], gum acacia), chocolate chips (sugar, chocolate liquor, cocoa butter, soy lecithin, vanilla, salt), chocolate candies (sugar, cocoa butter, chocolate liquor, milk powder, soy lecithin, vanilla, artificial colors- FD&C blue no.1, blue no.1 lake, blue no.2 lake, yellow no. 5, yellow no.5 lake, yellow no.6, yellow no.6 lake, red no.40, red no.40 lake, sorbitol, titanium dioxide, phosphoric acid, methyl & propyl parabens, caramel, corn syrup, wax, dextrin), butter, eggs, baking soda, invert sugar, molasses, natural vanilla flavor, salt. M&M'S is a trademark of Mars, Inc., or its affiliates. Mars, Inc. and its affiliates have no affiliation and have no participation in the production or distribution of this product.

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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