

# 9001785 - White Chocolate Macadamia Cookie Dough



A delicious and exotic combination of macadamia nuts and sweet, creamy white chocolate chips. Our Gourmet cookie dough is chock-full of deliciously craveable inclusions - Belgian chocolate chips, white chocolate chips, wholesome oatmeal, creamy peanut butter and plump raisins. Our most popular type of butter based dough! Keep dough frozen ( 0 degrees F +/- 10 degrees F )



## MARKETING

A delicious and exotic combination of macadamia nuts and sweet, creamy white chocolate chips. Our Gourmet cookie dough is chock-full of deliciously craveable inclusions.

## Nutrition Facts

213 Servings per container

**Serving Size** 1.5 OZ

**Amount Per Serving**  
**Calories** 200

% Daily Value\*

**Total Fat** 11 g 14%

Saturated Fat 5 g 25%

Trans Fat 0 g

**Cholesterol** 15 mg 5%

**Sodium** 95 mg 4%

**Total Carbohydrates** 24 g 9%

Dietary Fiber 1 g 4%

Total Sugars 14 g

Includes 13 g Added Sugars %

**Protein** 2 g

Vitamin D 0 mcg 0%

Calcium 25 mg 2%

Iron 1 mg 6%

Potassium 39 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		
50040		00049578500406		213/1.5 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'; INII = 'Intentionally nor Inherently Included'; SO = '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), white chocolate chips (sugar, cocoa butter, milk powder, soy lecithin, vanilla), 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), butter, coconut, macadamia nuts, eggs, brown sugar, invert sugar, soy flour, salt, baking soda, natural vanilla flavor.

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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