

9001677 - Butterscotch Pecan Cookie Dough



Butterscotch Pecan Classic Cookie Dough 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 a bite above the competition. Keep dough frozen (0 degrees F +/- 10 degrees F)



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 10 g 13%

Saturated Fat 4 g 20%

Trans Fat 0 g

Cholesterol 15 mg 5%

Sodium 115 mg 5%

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 17 mg 2%

Iron 1 mg 6%

Potassium 47 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		
50003		00049578500031		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'; 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, 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), butterscotch chips (sugar, hydrogenated palm kernel oil, coconut oil, nonfat dry milk, dry whey, soy, lecithin, FD&C yellows #6 & #5, FD&C blue #2, natural and artificial flavoring, salt), pecans, sugar, butter, eggs, invert sugar, soy flour, salt, natural & artificial butterscotch flavor, 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