



# Item Specification Sheet

Item: #123005 Macadamia Nut Cookie

Order Unit: BG | Price Unit: PKG -Net Wt

## Item Information

Description: Delicious cookie dough full of rich white confectionary chunks and buttery macadamia nuts.

## Specifications

Piece Weight: 1.5oz | Pieces per Package: 32 | Package Weight: 3 lbWeight Tolerance (-) 0

Shelf Life: 365 Days

## Ingredients

NGREDIENTS FOR U.S MARKET: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR,NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR,PALM AND SOYBEAN OILS, WHITE CONFECTIONARY DROPS (SUGAR, COCOA BUTTER,WHOLE MILK, SOY LECITHIN (AN EMULSIFIER), NATURAL FLAVOR), MACADAMIA NUTS,WATER, MOLASSES, EGGS, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA,MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, SALT.

ALERGINS: CONTAINS: MACADAMIA NUTS, EGGS, MILK, SOY, WHEAT MAY CONTAIN PEANUTS ANDOTHER TREE NUTS DERIVED FROM BIOENGINEERING

## Cooking Instructions

DO NOT CONSUME RAW COOKIE DOUGH. USE SAFE FOOD HANDLING PROCEDURES.KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 1. REMOVEFROZEN COOKIE PIECES FROM CASE AND PLACE 24 COOKIES (6 X 4) ONTO APARCHMENT PAPER LINED FULL SHEET PAN. 2. BAKING TIME AND TEMPERATUREGUIDELINES: DECK AND ROTARY OVEN: 350 F (175 C) FOR 13 - 16 MINUTES COMMERCIALCONVECTION OVEN: 300 F (150 C) FOR 11 - 14 MINUTES RACK OVEN: 350 F (175 C) FOR 11 -14 MINUTES (NOTE: OVEN TEMPERATURES VARY; BAKE COOKIES UNTIL LIGHTLYBROWN. COOKIES WILL CONTINUE TO BAKE AS THEY COOL ON PAN. DO NOTOVERBAKE). 3. REMOVE FROM OVEN AND COOL COMPLETELY ON BAKING PAN BEFOREDISPLAYING OR PACKAGING.

## Product Images & Nutritional Information

<b>Nutrition Facts</b> <small>About 32 servings per container</small> <b>Serving size 1 cookie (39g)</b> <b>Calories per serving 200</b> <small>*Percent Daily Values (DV) are based on a 2,000 calorie diet.</small>	<b>Amount/serving</b>	<b>% Daily Value*</b>	<b>Amount/serving</b>	<b>% Daily Value*</b>
	<b>Total Fat</b> 11g	<b>14%</b>	<b>Total Carbohydrate</b> 24g	<b>9%</b>
	Saturated Fat 4.5g	<b>23%</b>	Dietary Fiber 0g	<b>0%</b>
	Trans Fat 0g		Total Sugars 13g	
	<b>Cholesterol</b> 5mg	<b>2%</b>	Includes 13g Added Sugars	<b>25%</b>
	<b>Sodium</b> 130mg	<b>6%</b>	<b>Protein</b> 2g	
Vitamin D 0.1mcg 0% • Calcium 20mg 2% • Iron 1.1mg 6% • Potassium 30mg 0%				



KEEP FROZEN

## Macadamia Nut Cookie Dough

**INGREDIENTS FOR U.S. MARKET:** Enriched bleached wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, palm and soybean oils, white confectionary drops (sugar, cocoa butter, whole milk, soy lecithin (an emulsifier), natural flavor), macadamia nuts, water, molasses, eggs, leavening (sodium acid pyrophosphate, baking soda, monocalcium phosphate), natural flavor, salt.

**CONTAINS:** Macadamia nuts, eggs, milk, soy, wheat may contain peanuts and other tree nuts derived from biotechnology

### Nutrition Facts

About 32 servings per container  
Serving size 1 cookie (39g)  
**Calories 200**  
per serving

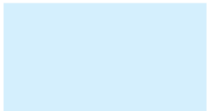
\*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
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Saturated Fat 4.5g	<b>23%</b>	Dietary Fiber 0g	<b>0%</b>
Trans Fat 0g		Total Sugars 13g	
<b>Cholesterol</b> 5mg	<b>2%</b>	Includes 13g Added Sugars	<b>25%</b>
<b>Sodium</b> 130mg	<b>6%</b>	<b>Protein</b> 2g	
Vitamin D 0.1mcg 0% • Calcium 20mg 2% • Iron 1.1mg 6% • Potassium 30mg 0%			

**PREPARATION:** Do not consume raw cookie dough. Use safe food handling procedures. Keep product frozen at 0°F (-18°C) or below until ready to use.

1. Remove frozen cookie pieces from case and place 24 cookies (6 x 4) onto a parchment paper lined full sheet pan.
2. Baking time and temperature guidelines:  
**DECK AND ROTARY OVEN:** 350°F (175°C) for 13-16 minutes  
**COMMERCIAL CONVECTION OVEN:** 300°F (150°C) for 11-14 minutes  
**RACK OVEN:** 350°F (175°C) for 11-14 minutes  
 NOTE: Oven temperatures vary; bake cookies until lightly brown. Cookies will continue to bake as they cool on pan. Do not overbake.
3. Remove from oven and cool completely on baking pan before displaying or packaging.

**NET WEIGHT: 3lbs (48oz)**



Packed By: Agostino Foods, Fallsington, PA 19054





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