



# Item Specification Sheet

**Item: #123003 Sugar Cookie**

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

**Item Information**

Description: Delicious Cookie Dough made with real sugar and flavorful vanilla.

**Specifications**

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

Shelf Life: 365 Days

**Ingredients**

Enriched Bleached Wheat Flour (Wheat Four, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Margarine (Soybean and Palm Oils, Water, Salt, Mono and Diglycerides, Soy Lecithin, To Preserve Freshness (Sodium Benzoate), Colored with (Beta Carotene), Vitamin A Palmitate), Palm and Soybean Oils, Invert Sugar, Eggs, Leavening (Baking Soda, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Natural Flavor, Salt.

**ALERGINS: Eggs, Soy, Wheat may contain peanuts, treenuts and Milk, Contains a Bioengineered food ingredients**

**Cooking Instructions**

DO NOT CONSUME RAW COOKIE DOUGH, USE SAFE FOOD HANDLING PROCEDURES, KEEP PRODUCT FROZEN AT 0 F (-18C) OR BELOW UNTIL READY TO USE. 1) REMOVE FROZEN COOKIE PEICES FROM CASE AND PLACE 24 COOKIES (6XX4) ONTO A PARCHMENT PAPER LINED FULL SHEET PAN. 2) BAKING TIME AND TEMPERATURE GUIDLINES: DECK AND ROTARY OVEN: 350\*F(175\*C) FOR 13 – 16 MINTUES; COMMERCIAL CONVECTION OVEN: 300\* F (150\* C) FOR 11 – 14 MINUTES. RACK OVEN: 250\*F (175 \*C) FOR 11 – 14 MINUTES (NOTE: OVEN TEMPERATURE 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 BAKIN GPAN BEFORE DISPLAYING OR PACKAGING.

**Product Images & Nutritional Information**

<b>Nutrition Facts</b>  About 32 servings per container <b>Serving size 1 cookie (39g)</b>  <b>Calories per serving 210</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 12g</b>	<b>16%</b>	<b>Total Carbohydrate 23g</b>	<b>8%</b>
	Saturated Fat 5g	24%	Dietary Fiber 0g	0%
	Trans Fat 0g		Total Sugars 11g	
	<b>Cholesterol 5mg</b>	<b>2%</b>	Includes 11g Added Sugars	23%
	<b>Sodium 240mg</b>	<b>10%</b>	<b>Protein 1g</b>	
	Vitamin D 0mcg 0% • Calcium 0mg 0% • Iron 1.1mg 6% • Potassium 20mg 0%			



KEEP FROZEN

## Sugar Cookie Dough

**INGREDIENTS:** Enriched bleached wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, margarine (soybean and palm oils, water, salt, mono and diglycerides, soy lecithin, to preserve freshness (sodium benzoate), colored with (beta carotene), vitamin a palmitate), palm and soybean oils, invert sugar, eggs, leavening (baking soda, sodium acid pyrophosphate, monocalcium phosphate), natural flavor, salt.

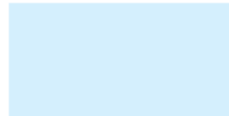
**CONTAINS:** Eggs, soy, wheat may contain peanuts, tree nuts and milk contains a bioengineered food ingredient

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
About 32 servings per container Serving size 1 cookie (39g) Calories per serving <b>210</b>		<b>Total Fat</b> 12g	<b>16%</b>	<b>Total Carbohydrate</b> 23g	<b>8%</b>
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		<b>Cholesterol</b> 5mg	2%	Includes 11g Added Sugars	<b>23%</b>
		<b>Sodium</b> 240mg	<b>10%</b>	<b>Protein</b> 1g	
*Percent Daily Values (DV) are based on a 2,000 calorie diet.					
Vitamin D 0mcg 0% • Calcium 0mg 0% • Iron 1.1mg 6% • Potassium 20mg 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





