OTIS SPUNKMEYER

005068 - **Cookie Butter Sugar 58804**

Certified Kosher Dairy. Can be sold to schools. .75 oz Grain OunceEquivalent based on grams of grain. No High Fructose Corn Syrup.

Nutrition Facts

Servings per Container	**240**
Serving size	**1COOKIEDOUGHPIECE (1.33oz)**
Amount per serving	
Calories	**160**
	% Daily Value*
Total Fat 7g	**9%**
Saturated Fat 3.5g	**18%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 140mg	**6%**
Total Carbohydrate 23g	**8%**
Dietary Fiber 0g	**0%**
Total Sugars 13g	
Includes 13g Added Sugar	**26%**
Protein 2g	
Vitamin D 0.1mcg	**1%**
Calcium 0mg	**0%**
Iron 0.9mg	**5%**
Potassium 20mg	**0%**

* The % Daily Value (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.

Benefits

Ingredients

Enriched bleached flour (bleached wheat flour, malted barley flour,niacin, iron, thiamine mononitrate, riboflavin, folic acid), Sugar,Margarine (palm oil, water, contains 2% or less of: salt, natural flavor[contains milk], citric acid, vitamin A palmitate added, beta carotene[color]), Eggs, Butter (cream [milk], salt), Contains 2% or less of:Invert sugar, Salt, Baking soda, Soy lecithin. Contains: Eggs, Milk,Soy, Wheat. Made in a facility that also processes peanuts and tree nuts(almonds, coconut, macadamia nuts, pecans, walnuts).

Allergens

Contains:

eggs, milk, soy, wheat

May Contain:

peanuts, tree nuts

Free From:

crustaceans, shellfish, fish

Handling Suggestions

Dough pieces are packed in a plastic bag that is folded and then the bagis placed in a master case. Store frozen

Serving Suggestions

Do not consume raw cookie dough.

Prep & Cooking Suggestions

Place cookies on parchment paper. Cookie placement on a standardinstitutional 18" x 26" baking sheet. Place up to 35 (5 x 7) cookiesper sheet pan. Bake in Otis Oven at 280 F for 16-19 minutess.Commercial Convection Oven: 300 F for 11-14 minutes. Commercial RackOven: 300 F for 12-14 minutes. Residential Gas or Electric Oven: 325 Ffor 16-19 minutes.Cookies should cool for 20-30 minutes prior toremoving from parchment paper. Properly baked cookies should have agolden brown color, should be firm on the outside and have a soft moistinterior. Underbaked cook ies will appear pale, slightly grey in thecenter, greasy, and have a soft pliable texture. Overbaked cookies willappear medium brown to dark brown in color, and will have a firm to hardtexture.

Product Specifications

Brand	Manufacturer	Product Category
OTIS SPUNKMEYER	Aspire Bakeries	Cookie Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
58804	005068	10013087588047	1	1 / 240 / 1.33 ONZ

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
21.25lb	20lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.38in	10.38in	7.94in	0.78ft3	10x9	365DAYS	-10°F / 10°F

powered by Syndigo
Products Move When Content Flows™

OTIS SPUNKMEYER

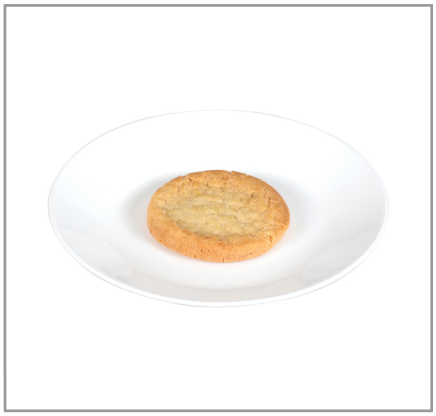
005068 - **Cookie Butter Sugar 58804**

Certified Kosher Dairy. Can be sold to schools. .75 oz Grain OunceEquivalent based on grams of grain. No High Fructose Corn Syrup.

Nutrition Analysis - By Serving

Calories	160	Total Fat	7g	Sodium	140mg
Protein	2	Trans Fats	0g	Calcium	0mg
Total Carbohydrates•••	23g	Saturated Fat	3.5g	Iron	0.9mg
Sugars	13g	Added Sugars	13g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•		Vitamin D	0.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images



powered by Syndigo
Products Move When Content Flows™