



Cookies

Printer Friendly

List of Products

> Cookies

Supreme Indulg.
- Sweet Discovery
Traditional Recipe
Value Zone
Express
Caf   Collection
Muffins
Brownies
Pastries
Bagels

Featured Product

Reduced Fat Chocolate Chip Cookies

Item Code: 55400

Item Size: 1.33 oz.



NUTRITION FACTS

Serving Size 1 cookie (1.33 oz./38g.)

Servings per Container 1

Amount Per Serving

Calories 150

Calories from Fat 40

% Daily Value

Total Fat 4.5 g

7%

Saturated Fat 1.5 g

8%

Trans Fat

Cholesterol 10 mg

3%

Sodium 90 mg

4%

Potassium 45 mg

1%

Total Carbohydrates 25 g

8%

Dietary Fiber <1 g

4%

Sugars 13 g

Protein 2 g

Vitamin A 2%

Vitamin C 0%

Calcium 0%

Iron 6%

Thiamin 8%

Roboflavin 4%

Niacin 4%

Folic Acid 6%

Phosphorous 2%

Magnesium 2%

Zinc 2%

Bread Servings

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300g	300g
Sodium	Less than	2,400g	2,400g
Potassium	Less than	3,500g	3,500g
Total Carbohydrate	Less than	300g	3,75g
Dietary Fiber	Less than	25g	30g

Calories per gram: Fat 9 | Carbohydrate 4 | Protein 4

INGREDIENTS

Enriched Bleached Flour (Bleached Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Semi-Sweet Chocolate Chips (Sugar, Chocolate Liquor, Cocoa Butter, Soy Lecithin, Vanilla), Eggs, Soybean Oil, High Fructose Corn Syrup, Maltitol, Water, Margarine (Palm Oil, Butter, Water, Salt, Mono- and Diglycerides, Natural Flavor, Vitamin A Palmitate, Beta Carotene), Molasses, Mono- and Diglycerides, Soy Flour, Natural and Artificial Flavors, Baking Soda, Fruit Powder (Pear, Apple, Plum), Salt, Lecithin.

SHELF LIFE

1 year (unopened) from the date of production when stored at or below 0   F (-18   C).

24 hours when baked and stored in our display or other container.

BAKING TIME & INSTRUCTIONS

Otis Commercial Oven: 280 F for 16 - 19 min.
Convection Oven: 300 F for 11 - 14 min.
Commercial Rack Oven: 300 F for 12 - 14 min.
Residential Oven: 325 F for 16 - 19 min.

For increased cookie spread, bake at the lower temperatures indicated, and allow the dough to thaw on the sheet pan prior to baking.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18 x 26" baking sheet is as follows: Place 15 (3 x 5) 2.5 to 4.0 ounce cookies per sheet pan. For the 2.0 size, place 24 (4 x 6) cookies per sheet pan.

For 1.5, 1.33, 1.0 and 0.75 ounce sizes, place up to 35 (5 x 7) cookies per sheet pan.

Using an Otis Oven and 9.75 x 14.75 inch parchment paper, Cookie should cool for 20 to 30 minutes prior to removing from the parchment paper.

Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly gray in the center, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.