

Home Food Service - Agostino Item Specification Sheet

| | |
|--------------------------|-------------------------------|
| Company Packed For | HFS, TC |
| Product Name | White Chocolate Macadamia Nut |
| CSB ID# | 123005 |
| Product Description | |
| Pieces Per Package | 1 |
| Piece Weight (in ounces) | 48 oz |
| Package Weight | 3.00 LB |
| Label ID | HFS 3x4 Label |

Cooking Instructions

Preheat oven to 325°F. Place cookies on parchment paper on a 18x26" Baking Dish. Place up to 35 cookies per sheet. Cook for 16-19 minutes. Cookies should have a golden brown color, and should be firm on the outside and have a soft interior. Actual Baking time will depend on the dough temperature, the # of cookies baked, oven air flow, and oven temperature. For increased cookie spread, bake at a lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

*Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

Ingredients


INGREDIENTS: Enriched Bleached Flour, (Bleached Flour, malted barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), White Chocolate Chips (Sugar, cocoa Butter, Whole Milk Powder, Dextrose, Soy Lecithin, Artificial Flavor), Sugar, Margarine (Palm Oil, Water, Salt, Mono and diglycerides, Natural Flavor, vitamin A Palmitate, Beta Carotene), Brown Sugar, Macadamia Nuts, Eggs, Butter, Natural and Artificial Flavor, Baking Soda, Salt

Allergens CONTAINS: MILK, EGGS, SOYBEANS, MACADAMIA NUTS AND WHEAT

Nutrafacts

| Nutrition Facts | | Amount/serving | %DV* | Amount/serving | %DV* |
|---|--|-----------------------|----------------|-----------------------|-----------|
| Serv. Size 1 cookie (37g) | | Total Fat 3.5g | 6% | Total Carb. 8g | 3% |
| Serv. Per Cont. About 37 | | Sat. Fat 1.5g | 7% | Fiber 0g | 0% |
| Calories 70 | | Trans Fat 0g | | Sugars 5g | |
| Fat Cal. 35 | | Cholest. 5mg | 1% | Protein 1g | |
| | | Sodium 40mg | 2% | | |
| *Percent Daily Values (DV) are based on a 2,000 calorie diet. | | Vitamin A 0% | • Vitamin C 0% | • Calcium 0% | • Iron 2% |

Package and Box Labels



2 1 2 3 0 0 5 1 0 0 3 0 0 0

White Chocolate Macadamia Nut Cookie Dough

INGREDIENTS: Enriched Bleached Flour, (Bleached Flour, Malted barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid) White Chocolate Chips (Sugar, Cocoa butter, Whole Milk Powder, Dextrose, Soy Lecithin, Artificial Flavor), Sugar, Margarine (Palm Oil, Water, Salt, Mono and Diglycerides, Natural Flavor, Vitamin A Palmitate, beta Carotene), Brown Sugar, Macadamia Nuts, Eggs, Butter, Natural and Artificial Flavor, baking Soda, Salt

CONTAINS: MILK, EGGS, SOYBEANS, MACADAMIA NUTS, AND

WARNING: Preheat oven to 325°F. Place Cookies on parchment paper on an 18 x 26" Baking Dish. Place up to 35 cookies per sheet. Cook for 16-19 minutes. Cookies should have a golden brown color, and should be firm on the outside and have a soft interior. Actual baking time will depend on the dough temperature, # of cookies baked, oven air flow and oven temperature. For increased cookie spread, bake at a lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

3LB