

Cookie Dough Snickerdoodle Smart Grains 51 1 oz



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Product Last Saved Date:05 February 2018

Nutrition Facts

240 Servings per container

Serving Size Cookie

Amount Per Serving
Calories **100**

% Daily Value*

Total Fat 2.5 g **3.85%**

Saturated Fat .5 g **2.5%**

Trans Fat 0 g

Cholesterol 10 mg **3.33%**

Sodium 130 mg **5%**

Total Carbohydrate 19 g **6.33%**

Dietary Fiber 1 g **4%**

Total Sugars 9 g

Includes g Added Sugars %

Protein 1 g

Vitamin D mg %

Calcium mg 2%

Iron mg 2%

Potassium mg %

*The % Daily Values (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.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
71148	459463	00086478711488	240 X 1 ONZ	

Brand	Brand Owner	GPC Description
BEST MAID	MN Best Maid Cookie Co, Inc.	Biscuits/Cookies (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.52 LBR	15 LBR	USA	No	

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.3125 INH	11.8125 INH	9.75 INH	0.8873 FTQ	11x6	547 Days	-5 FAH / 0 FAH

Ingredients :

WHOLE WHEAT FLOUR, BLEACHED WHEAT FLOUR, SUGAR, EGGS, MARGARINE (SOYBEAN OIL, WATER, VEGETABLE MONO AND DIGLYCERIDES, SALT, CONTAINS LESS THAN 2% OF WHEY SOLIDS, SOY LECITHIN, SODIUM BENZOATE [A PRESERVATIVE], CITRIC ACID, ARTIFICIAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE ADDED), POWDERED SUGAR, INVERT SUGAR, CONTAINS 2% OR LESS OF: SALT, CINNAMON, IRON, NATURAL AND ARTIFICIAL FLAVORS, BAKING SODA, BAKING POWDER (SODIUM BICARBONATE, CORN STARCH, SODIUM ALUMINUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), WATER, SOY LECITHIN. CONTAINS: WHEAT, EGGS, MILK, AND SOY. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - C	Milk - C	Peanuts - N
Soy - C	Wheat - C	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

Keep Frozen

Benefits :

New, healthier version of your favorite old fashioned cookie sprinkled with cinnamon & sugar. <30% cal from total fat, <9% cal from sat fat, <30% sugars, also 0 trans fat *Made with whole wheat

Serving Suggestions :

Made with whole grain goodness, these cookies are delicious when served warm, fresh out of the oven! Great for consumers looking for a snack option that meets Smart Grain guidelines!

Prep & Cooking Suggestions :

1. Preheat Rack Oven: 375°F. Convection Oven: 325°F. Conventional Oven: 350°F. 2. Place pre-portioned cookie dough 3 inches apart on lined pan (baking paper). Return unused frozen dough to freezer 3. Bake Rack Oven: 8-12 minutes. Convection Oven: 7-9 minutes. Conventional Oven: 7-9 minutes. Baking times may vary depending on oven / other factors listed below* 4. In stationary ovens, rotate pan halfway for an even bake. 5. Cookies are done when they are golden brown around the outer edge and light coloring in the center 6. Allow cookies to cool before removing from pan *Factors that will affect your oven bake time: Accuracy of internal oven temperature vs set temperature, Recovery time of oven after loading, Oven load (partial or full rack), Dough temperature (is dough frozen or thawed)

More Information :



Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014
(Crediting standard based on Gram of Creditable Grain)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: SG 51 Snickerdoodle Code No.: 11148
 Manufacturer: Best Maid Cookie Company Serving Size: 1oz (28.4g)
(raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the whole grain-rich criteria: Yes No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. Does the product contain noncreditable grains: Yes No How many grams: _____
 (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.)
- III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the product belongs: E

Description of Creditable Grain Ingredient ¹	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount A ÷ B
Whole grain & enriched Flour	12.18	16	0.761
Total Creditable Amount ³			0.75

¹ Creditable grains are whole-grain meal/flour and enriched meal/flour.
² (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
³ Standard grams of creditable grains from the corresponding Group in Exhibit A.
³ Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 1oz (28.4g)
 Total contribution of product (per portion) 0.75 oz equivalent

I certify that the above information is true and correct and that a 1.0 ounce portion of this product (ready for serving) provides 0.75 oz equivalent Grains. I further certify that noncreditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.

Signature: [Signature] Title: QA Manager
 Printed Name: Andy Siranni Date: 2/6/17 Phone Number: 715-426-2090