

# Quest Food Management

## Recipe Sizing Report

001984 - cookie carnival 1.5oz rf wg gf : nslp	Components	Attributes
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: cookie	Meat/Alt: Grains: 1 oz Fruit: Vegetable: Milk:	

Ingredients	Measures	Instructions
903397 cookie carnival 1.5oz rf wg gfs....	50 cookie = 1g/b	

\*Nutrients are based upon 1 Portion Size (cookie)

Calories	170 kcal	Cholesterol	10 mg	Sugars	*N/A* g	Calcium	0.00 mg	31.76%	Calories from Total Fat
Total Fat	6.00 g	Sodium	125 mg	Protein	2.00 g	Iron	2.70 mg	7.94%	Calories from Saturated Fat
Saturated Fat	1.50 g	Carbohydrates	28.00 g	Vitamin A	500.0 IU	Water <sup>1</sup>	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.0 mg	Ash <sup>1</sup>	*N/A* g	65.88%	Calories from Carbohydrates
								4.71%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
<sup>\*</sup> - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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# Otis Spunkmeyer

## Value Zone® Frozen Cookie Dough Carnival

Item Code: 58108      Item Size: 1oz - 20 lbs. -  
Approx. 320/Case  
Case Pack: 320      Net Case Weight: 20lb



A mixture of chocolate chips and fun colorful coated candies for a cookie that's as good as it is fun.

Contains 0.5 bread servings.

### Nutrition Facts

Serving Size 1.0 oz. (28g)  
Servings Per Container

Amount Per Serving

Calories 120      Calories from Fat 50

% Daily Value\*

Total Fat 5g      8%

Saturated Fat 2.5g      13%

Trans Fat 0g

Cholesterol 5mg      2%

Sodium 100mg      4%

Potassium 25mg      1%

Total Carbohydrate 18g      6%

Dietary Fiber 0g      0%

Sugars 11g

Protein 1g

Vitamin A 4%      • Vitamin C 0%

Calcium 0%      • Iron 4%

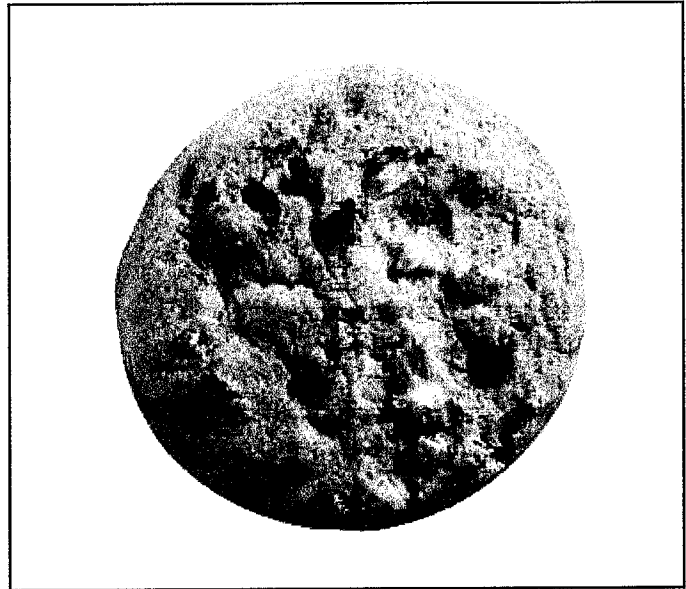
Thiamin 4%      • Riboflavin 4%

Niacin 2%      • Folate 4%

Phosphorus 2%      • Magnesium 2%

Zinc 0%

\*Percent Daily Values are based on a 2,000 calorie diet.



### 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 Instructions

Pre-heat oven to desired temperature.

**Otis Commercial Oven:** 280 F (138 C) for 15 - 18 min.

**Convection Oven:** 300 F (149 C) for 10 - 12 min.

**Commercial Rack Oven:** 325 F (163 C) for 10 - 12 min.

**Residential Oven:** 325 - 350 F (163 - 177 C) for 16 - 18 min.

Actual baking time will depend on the dough temperature, number of cookies baked, oven air flow and oven temperature accuracy.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18 x 26" baking sheet is as follows: Place up to 35 (5x7) cookies per sheet pan. Using an Otis Oven and 9.75 x 14.75 inch parchment paper, place in a 3 x 4 pattern on the baking sheet.

Cookie should cool for 20 to 30 minutes prior to removing from the parchment paper. Cookies are still baking while cooling on the pan.

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

### Ingredients

Enriched Bleached Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Margarine (Palm Oil, Soybean Oil, Water, Salt, Mono- and Diglycerides, Natural Flavor, Vitamin A Palmitate, Beta Carotene), Candy (Semi-sweet Chocolate [Sugar, Unsweetened Chocolate, Cocoa Butter, Dextrose, Soy Lecithin, Vanillin], Sugar, Coloring [Includes Yellow 5 Lake, Yellow 6

7/29/13

Lake, Blue 1 Lake, Red 40 Lake], Confectioner's Glaze [Shellac, Carnauba Wax, Beeswax]), Semi-Sweet Chocolate Chips (Sugar, Unsweetened Chocolate, Cocoa Butter, Soy Lecithin, Vanilla), Eggs, Molasses, Baking Soda, Salt, Natural and Artificial Flavor.

**Contains: Wheat, Eggs, Soybeans and Milk**

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**Underbaked cookies** will appear pale, slightly grey 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.

## Defrosting / Handling Tips

Do not thaw before use. Keep frozen in original packaging.

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