Cookie, Chocolate Chip, WG, RF			
Nutrition Facts Serving Size: Each		ALLERGENS Eggs, Milk, Soy, Wheat	
Amount Per Serving			
Calories: 160	Calories from		rom Fat: 45
	Total Fat: Saturated Fat: Trans Fat: Cholesterol: Sodium: Total Carbohydrate: Dietary Fiber: Protein:	5.0g 1.5g 0.00 10mg 100mg 26.0g 2.0g 2.0g	
Vitamin A: 500RE	Vitamin C: .0mg	Calcium: .0mg	Iron: 2.7mg
The accuracy of the information shown above is based on data obtained from food manufacturers, food distributors, product			

The accuracy of the information shown above is based on data obtained from food manufacturers, food distributors, product packaging, and the USDA Child Nutrition database. Ingredients and menu items are subject to change or substitution. Please consult your own physician or medical professional for assistance with your specific medical or dietary situation.

## **Ingredients**

Cookie, Choc Chip RF, Otis Del Essent 1. (mfg label): WHOLE WHEAT FLOUR, SUGAR, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT, MILK), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, EGGS, INVERT SUGAR, CANOLA OIL, CONTAINS 2% OR LESS OF: MOLASSES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), PALM AND PALM KERNEL OIL, SOY LECITHIN, SALT, DATEM, SODIUM STEAROYL LACTYLATE, MALTODEXTRIN, NATURAL AND ARTIFICIAL FLAVORS, MODIFIED CORN STARCH. CONTAINS: WHEAT, EGG, SOY, MILK

MADE IN A BAKERY THAT ALSO PROCESSES PEANUTS, TREE NUTS (ALMONDS, COCONUT, MACADAMIA NUTS, PECANS, WALNUTS).

ARYZTA Manufacturer Equipment Cleaning Instructions

Delicious Essentials Muffins and Cookie dough produced by ARYZTA are produced in bakeries that also produce foods that contain peanuts and tree nuts.

All of our ingredients are clearly labeled on each packaging. At the end of production for any nut containing food sku, the processing line is taken apart (equipment is broken down) and a complete sanitation wash down is performed on the equipment and utensils, using a special soaping agent removing nut residue and proteins. This process is documented in our allergen/cross contamination program and managed by each bakery's management team and Corporate FSQA.

Kimberly Price Bacote FSQA Director, Customer Relations [900486]