

Cookie, Sugar, WG, RF

Nutrition Facts

Serving Size: Each

ALLERGENS

Eggs, Milk, Soy, Wheat

Amount Per Serving

Calories: 150

Calories from Fat: 41

Total Fat:	4.5g
Saturated Fat:	1.5g
Trans Fat:	0.00
Cholesterol:	10mg
Sodium:	120mg
Total Carbohydrate:	26.0g
Dietary Fiber:	2.0g
Protein:	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 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, Sugar RF, Otis Del Essential 1.5 (mfg label): WHOLE WHEAT FLOUR, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MARGARINE (PALM OIL, BUTTER [CREAM, SALT], WATER, CONTAINS 2% OR LESS OF SALT, VEGETABLE MONO & DIGLYCERIDES, NATURAL FLAVOR [INCLUDES MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), EGGS, INVERT SUGAR, WATER, SOYBEAN OIL, CONTAINS 2% OR LESS OF: OAT HULL FIBER, MONO- AND DIGLYCERIDES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, VITAMIN E ACETATE, ZINC OXIDE, REDUCED IRON, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE (VITAMIN B5), NIACIN (VITAMIN B3), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), VITAMIN D3, VITAMIN B12, THIAMIN MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), BIOTIN. 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 [903202]