

Bonzers Ultimate Reduced Fat Carnival

Product #: 71535 Size: 1.5 oz



Case Pack: 168 Case Dimensions: 14 x 12.5 x 5.5 in

Net Wt: 15.8 LBS Case Cube: .56

Gross Wt: 16.7 LBS Pallet Load: 117 CS

- 35% calories from fat
- 10% calories from saturated fat
- 35% sugar by weight
- 51% whole grain
- 1 grain (oz eq)

Nutrition Facts

Serving Size 1 COOKIE (42.5g) / 1.5oz

Servings Per Container 1

Amount Per Serving

Calories 175 Cals from Fat 60

% Daily Value*

Total Fat 6g 10%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 7mg 2%

Sodium 110mg 5%

Total Carbohydrate 27g 9%

Dietary Fiber 1.5g 6%

Sugars 14g

Protein 2g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Ingredients:

WHOLE GRAIN BLEND (WHOLE WHEAT FLOUR, WHOLE OATS), ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BROWN SUGAR, RAINBOW MINI GEMS (COMPOUND COATING [SUGAR, PARTIALLY HYDROGENATED PALM KERNEL OIL, COCOA POWDER, DAIRY WHEY [MILK], NONFAT MILK POWDER, SOY LECITHIN [AN EMULSIFIER], VANILLA), SUGAR, LESS THAN 2% OF CORN SYRUP, GUM ARABIC, ARTIFICIAL COLORING [FD&C YELLOW #5 LAKE RED #40 LAKE, BLUE #1 LAKE, YELLOW #6 LAKE, TITANIUM DIOXIDE], CONFECTIONER'S GLAZE [CARNAUBA WAX, BEESWAX, FOOD GRADE SHELLAC]), 0g TRANS FAT PALM OIL MARGARINE (PALM OIL, SOYBEAN OIL, WATER, SALT, VEGETABLE MONO & DIGLYCERIDES, SOY LECITHIN [AN EMULSIFIER], SODIUM BENZOATE [A PRESERVATIVE], CITRIC ACID), NATURAL & ARTIFICIAL FLAVOR, VITAMIN A PALMITATE ADDED, BETA CAROTENE [FOR COLOR], DAIRY WHEY [MILK]), NATURAL MARGARINE (LIQUID AND PARTIALLY HYDROGENATED SOYBEAN OIL, WATER, SALT, SOY LECITHIN [AN EMULSIFIER], BETA CAROTENE [FOR COLOR], VITAMIN A PALMITATE ADDED), UNSWEETENED APPLESAUCE, EGGS, OAT FIBER, ARTIFICIAL VANILLA FLAVOR, BAKING SODA (LEAVENING), SOY LECITHIN (AN EMULSIFIER).

CONTAINS: MILK, WHEAT, SOY, AND EGGS. GOOD MANUFACTURING PRACTICE WERE USED TO SEGREGATE

BAKING BONZERS COOKIES

To bake a perfect cookie, follow these simple instructions.

1. Store dough frozen until ready to use. Do not defrost the cookie dough before baking.
2. Evenly space frozen cookie dough on a parchment paper-lined sheet pan. For a full-sized sheet pan (18" x 26") place a maximum of 24 pieces of dough. Place dough at least two inches from the edge of the pan. PLEASE NOTE: Baking directly on a Teflon coated pan (without a paper lining) may cause an inconsistent spread of the cookie.
3. Bake according to cookie size and type of oven (convention or convection). Refer to the chart below.
4. Oven temperatures may vary. Use an oven thermometer to read the actual temperature of

the oven.

5. Rotate sheet pan if you notice some cookies are baking faster than others.
6. Remove sheet pan and place on a cooling rack. Cookies may appear to be under-baked but will continue to bake on pan after they are removed from the oven.

INGREDIENTS IN A FACILITY THAT ALSO PROCESSES PEANUTS AND TREE NUT INGREDIENTS.

	CONVECTION	CONVENTIONAL	RACK
TEMPERATURE	300° F	350° F	380° F
1 oz	12-14 mins	12-14 mins	12-14 mins
1.3 oz / 1.5 oz	14-16 mins	14-16 mins	14-16 mins
2.0 oz	16-18 mins	16-18 mins	16-18 mins
3.0 oz	18-20 mins	18-20 mins	18-20 mins

STORING BONZERS COOKIES

Proper storage for Bonzers frozen dough is important for the following reasons:

- The dough is made fresh-to-order without preservatives.
- Our products are made with all natural ingredients.

To store frozen cookie dough, follow these simple instructions:

- Keep dough in Bonzers box and seal after every
- Place in freezer (-10° F to 0° F) and use within eight months.

To store baked cookies

- Never refrigerate cookies - they will dry out.
- Over-wrap cookies with plastic wrap.
- Place in freezer and use within 5 days.
- When ready to use, thaw cookies for 15 minutes before serving.