

FatCat Bakery Product Nutritional Information

Flavor: Lemon Drop Cookie Dough

72 4oz Raw Dough Pucks



FC Code: LDC72-4

Case NET WT 18 lbs. GROSS WT: 18 lbs. 12 oz.

16"x8"x8" box- 80 cases per pallet

TI/HI: 10/8 Case Cube: .59

UPC Code: 8 56354 00066 7

NUTRITIONAL FACTS			
Serving Size: 4oz (113.4g)		Servings Per Case: 72	
Amounts per Serving			
Calories	464.1	Cal. from Fat	160.2
	In Grams		% of Daily Value
Total Fat	17.8		27%
Saturated Fat	10.6		53%
Trans Fat	0.0		
Polyunsat. Fat	1.0		
Mono. Fat	4.7		
Cholesterol mg	99.2		33%
Sodium mg	353.3		15%
Total Carbohydrates	69.8		23%
Dietary Fiber	1.3		5%
Sugars	36.6		
Protein	6.2		12%
Vitamin A	11%	Vitamin C	0%
Vitamin D	3%	Calcium	14%
Iron	14%	Potassium	2%
Calories from Fat	35%		
Calories from Sugar	32%		
** Percent Daily Values are based on 2000 calorie diet			

All Natural Ingredients

Unbleached wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour), cane sugar, butter, eggs, lemon peel (lemon peel, sugar, lemon oil), baking powder (sodium acid pyrophosphate, sodium bicarbonate, mono calcium phosphate), natural lemon extract and salt.

Product Description

Raw Dough- Easy to Bake Fresh
Pre-portioned "Pucks" ready to Place & Bake

All Natural- No Trans Fat- "From Scratch" Taste
100% butter cookies- so they stay soft and tender
Nut Free Facility- no Peanuts or Treenuts

Manufactured By

FatCat Bakery Artisan Pastries
Sacramento, CA 95828
916.372.6464 FatCatBakery.com

Shelf Life

Frozen shelf life- 0 degrees or below: 12 months
Baked shelf life: up to 5 days (wrapped/covered)

Allergen Information

CONTAINS Wheat, Eggs, Dairy (Butter). This product DOES NOT CONTAIN Nuts, Trans Fat, or Preservatives. FatCat is a NUT-FREE FACILITY. We have used all reasonable means to eliminate any allergen cross contact. But this product is manufactured on equipment that also produces products containing wheat, milk, eggs and soya lecithin.

Baking Information

1) Preheat oven to 325° (OVENS VARY- so test on your equipment). 2) Remove frozen cookie dough from freezer. Cookie Dough can be stored in a refrigerator for up to 30 days. 3) Place puck onto a parchment-lined, ungreased baking sheet- evenly spaced. 4) BAKE UNTIL SLIGHTLY GOLDEN WHERE COOKIE MEETS PAN- approximately 18-22 minutes (your baking time will vary). 5) For Ginger Twinkle, Lemon Drop and Swiss Orange Chip, roll cookie dough puck in sugar (not included) completely coating the dough puck BEFORE baking. Do the same for Snickerdoodle with Cinnamon Sugar (1 pt cinnamon to 5 parts sugar). 6) Pull cookies out of the oven and set them aside to cool for several minutes before serving or packaging.

I certify that this information is true and correct

Erik Finnerty, CEO/ Founder 2/1/17