

PRODUCT DATA SHEET

Product Name:	Cookie Dough Ice cream		
Product Description:	Cookie dough flavored ice cream with cookie dough pieces and semisweet chips		
Product size	8 pack pints		
Ingredients:	INGREDIENTS:		
	 Milk, Heavy Cream, Cane Sugar, Cookie Dough Base (Water, Sugar, Brown Sugar, Butter (cream, salt), Corn Starch Modified, Natural Flavor, Salt, Annato (Color), Preservative (Potassium Sorbate)), Cookie Dough (Wheat Flour, Brown Sugar, Sugar, Butter (Cream, Salt), Chocolate Chips (Sugar, Chocolate Liquor, Cocoa Butter, Soy Lecithin, Vanilla Extract), Water, Salt, Sodium Bicarbonate, Natural Vanilla Type Flavor), Nonfat Dry Milk, Semisweet Chocolate Chips (Sugar, Chocolate Liquor, Cocoa Butter, Soy Lecithin (an emulsifier), and Vanilla), Stabilizer & Emulsifier (Mono & Diglycerides, Cellulose Gum, Guar Gum, Polysorbate 80, and Carrageenan) 		
Code date:	Case label date is located in the lower left corner of the product label. The code		
	format is YYDDD with YY being year and DDD being the Julian date of		
	production. The lower right number represents the package sequence. The julian		
	date is also located on the bottom of each individual pint		
Additional Information:	Allergen Alert: Milk, Wheat, Soybeans		
Nutritional Statement:	Nutrition Factors 3 servings per container Serving Size 2/3 Cup (115 g) Amount per serving Calories	270	
		% Daily Value*	
	Total Fat 14g	18%	
	Saturated Fat 9g	45%	
	Trans Fat 0g	1.49/	
	Cholesterol 40mg Sodium 90mg	<u>14%</u> 4%	
	Total Carbohydrate 32g	12%	
	Dietary Fiber 0g	2%	
	Total Sugars 29g		
	Includes 24g Added Sugars	48%	
	Protein 4g	8%	
	Vitamin D 1.2mcg	6%	
	Calcium 125mg	10%	
	Iron 0.3mg	0%	
	Potassium 190mg	4%	
	* The % Daily Value (DV) tells you how m a serving of food contributes to a daily die day is used for general nutrition advice.		

Contact Information:

North Carolina State University - Department of Food, Bioprocessing and Nutrition Sciences Feldmeier Dairy Processing Laboratory 12 Schaub Hall Campus Box 7624 Raleigh NC 27695-7624 Phone: 919.515.2760 Website: www.howlingcow.ncsu.edu Processed and Packaged at plant #37-050

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