

PRODUCT DATA SHEET

Product Name:	Cookies and Cream Pint		
Product Description:	Vanilla ice cream with chocolate cookie pieces		
Product size	2.75 Gal		
Ingredients:	INGREDIENTS:		
	 Milk, Heavy Cream, Cane Sugar, Cookie Pieces (Sugar, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Soybean and Palm Oil with TBHQ for Freshness, Cocoa processed with Alkali, Invert Sugar, contains two percent or less of Degerminated Yellow Corn Flour, Cornstarch, Chocolate, Salt, Leavening (Baking Soda, Monocalcium Phosphate), Artificial Flavor, Soy Lecithin, Whey), Nonfat Dry Milk, Vanilla Extract, 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.		
Additional Information:	Allergen Alert: Milk, Wheat, S		
Nutritional			
Statement:	Nutrition Fac 66 servings per container Serving Size 2/3 Cup (102 g) Amount per serving Calories	230	
		% Daily Value*	
	Total Fat 13g	17%	
	Saturated Fat 8g	40%	
	Trans Fat 0g		
	Cholesterol 40mg	13%	
	Sodium 80mg	4%	
	Total Carbohydrate 26g	9%	
	Dietary Fiber 0g	1%	
	Total Sugars 23g	200	
	Includes 18g Added Sugars	36%	
	Protein 4g	8%	
	Vitamin D 1mcg	6%	
	Calcium 125mg	10%	
	Iron 0.5mg	2%	
	Potassium 180mg 4% * The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a		
	day is used for general nutrition advice.		

Contact Information:

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