
	<b>Product • Produit</b>	
	Scoops Oatmeal Chocolate Chip Cookie Dough	
	Biscuit aux pépites de chocolat et flocons d'avoine	

<b>Ingredients</b>	<b>Nutrition Facts</b> <b>Valeur nutritive</b>
Unbleached enriched wheat flour, Palm & canola oil margarine (milk, soy), Rolled oats, Semi-sweet chocolate chips (sugar, chocolate liquor, cocoa butter, anhydrous dextrose, soya lecithin, vanillin), Sugars (sugar, blackstrap molasses), Liquid whole eggs, Baking powder, Artificial flavor, Baking Soda, Modified tapioca starch, Cinnamon, Salt.	Per 1 cookie (28 g) pour 1 biscuit (28 g)
<b>Ingrédients</b>	<b>Calories 120</b> <span style="float: right;">% Daily Value*</span>
Farine de blé enrichie non blanchie, Margarine d'huile de palme et canola (lait, soja), Flocons d'avoine, Pépites de chocolat mi-sucré (sucre, liqueur de chocolat, beurre de cacao, dextrose anhydre, lécithine de soja, vanilline), Sucres (sucre, mélasse), Oeuf entier liquide, Poudre à pâte, Arôme artificiel, Bicarbonate de soude, Amidon de tapioca modifié, Cannelle, Sel.	% valeur quotidienne*
	<b>Total Fat / Lipides 6 g</b> <span style="float: right;">8 %</span> Saturated / saturés 2 g <span style="float: right;">11 %</span> + Trans / trans 0 g
	<b>Carbohydrate / Glucides 16 g</b> Fiber / Fibres 1 g <span style="float: right;">3 %</span> Sugars / Sucres 9 g <span style="float: right;">9 %</span>
	<b>Protein / Protéines 2 g</b>
	<b>Cholesterol / Cholestérol 0 mg</b>
	<b>Sodium 105 mg</b> <span style="float: right;">5 %</span>
	Potassium 40 mg <span style="float: right;">1 %</span>
	Calcium 30 mg <span style="float: right;">2 %</span>
	Iron / Fer 0.75 mg <span style="float: right;">4 %</span>
	<small>* 5% or less is a little, 15% or more is a lot          * 5% ou moins c'est peu, 15% ou plus c'est beaucoup</small>

<b>Allergens</b>	<b>Allergènes</b>	<b>May Contain</b>	<b>Peut Contenir</b>	<b>Baking Instructions</b>
Milk Wheat Soy Egg	Lait De blé Soja Oeufs	Tree nuts Sulphites	Noix Sulfites	Preheat oven to 300 Deg F/150 C. Place 1 oz. (28 g) thawed cookie dough on ungreased baking sheet, allowing for spread. Bake for 15-18 minutes or until golden brown. Higher altitudes may need 5-7 minutes less baking time. Allow to cool for 15 minutes on cookie sheet.
<b>Item Codes • Codes d'articles</b>		<b>Net Weight • Poids Net</b>		
SP Item Code: 1722 UPC: 776837017220 SCC: 20776837017224		1.58 kg (3.5 lbs)		

<b>Shelf Life</b>	<b>Durée de conservation</b>	<b>Description</b>
Best Before 12 months frozen, 3 months refrigerated  Keep Away from Foods with Strong Odors	Meilleur avant 12 mois congelé et 3 mois réfrigérés  Gardez loin des aliments avec de fortes odeurs	Soft chewy oatmeal chocolate chip cookie.

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