

## WHITE CHOC MACADAMIA COOKIE

### GLUTEN FREE

The popular flavour combo of white chocolate chips and macadamia nuts in a gluten free cookie.

616g | pack of 11 serves

### NUTRITIONAL INFORMATION

	Serving Size: 56g	
	Average Quantity per serving	Average Quantity per 100g
Energy	1180kj	2120kj
Protein	2g	3.5g
Fat, total	16.4g	29.3g
- saturated	9.1g	16.2g
Carbohydrate	31.8g	56.7g
- sugars	13.9g	24.9g
Sodium	62mg	111mg

### INGREDIENTS

Rice Flour, Butter (Cream, Water), White Chocolate Chips (12%), (Sugar, Vegetable Fat (Vegetable Oil, Emulsifiers (492)), Whey Powder, Emulsifier (322), Natural Flavours), Macadamia (9%), Potato Starch, Brown Sugar, Sugar, Cream Cheese (Milk, Cream, Salt, Milk Solids, Stabilisers (410, 412, 415), Starter Culture), Tapioca Starch, Egg, Invert Syrup, Glycerine, Corn Starch, Vanilla Essence, Baking Powder (Contains Raising Agents (450, 500)), Stabiliser (Contains Emulsifier (471)), Xanthan Gum (415), Preservative (202)

### ALLERGENS

**Contains** Egg, Milk, Soybeans, Tree nuts



**Country of Origin** Made in Australia from at least 60% Australian ingredients

**Storage** Keep Frozen<-18°C. 84 Days Ambient

**Frozen Shelf Life** 364 days

**Refrigerated Shelf Life** 84 days

**Ambient Shelf Life** 84 days

### INNER CARTON

**Serves** 11 serves per carton

**Gross Weight** 0.71kg

**Dimensions** H 155mm x W 95mm x L 247mm

**Barcode** 9331043023178

### OUTER CARTON

**Gross Weight** 4.65kg

**Dimensions** H 330mm x W 260mm x L 325mm

**Barcode** 19331043023175

### PORTION

**Gross Weight** 58g

**Dimensions** H 20mm x W 75mm x L 90mm

**Barcode** 9331043023185

### QUICK INFO



**DISCLAIMER:** Priestleys endeavours to ensure the information from this website is current. Sometimes changes are made in ingredients. You must always rely on the nutritional, ingredient and allergen information on the packaging. You will appreciate Priestleys accepts no responsibility for any loss or injury suffered by any person relying upon any information from this website which differs from the information on the packaging of our product.