



Frequently Asked Questions About Our Shelf Stable Cookie Dough

Q. What makes your cookie dough shelf stable?

It's in the ingredients. Lots of cookies are made with eggs and butter, but they are also ingredients where bacteria can grow. We use whey protein, which is a common egg substitute in baking, and a Certified Sustainable palm oil shortening. These ingredients not only make our cookies shelf stable but also taste great!

Q. Is it true that your cookie dough can be left out at room temp for 21 days?

Yes. Our cookie dough has been tested and approved for a rating of shelf stability by Eurofins, the world's largest and most respected food and pharmaceutical testing company. Eurofins employs over 15,000 technicians throughout 190 laboratories in 37 countries. The credibility of our testing process is second to none.



Q. Do you add any preservatives to your cookie dough?

No, we do not add preservatives to our cookie dough. Some of the ingredients we purchase may contain preservatives. Examples include chocolate products which almost always have soy lecithin added and natural egg products will contain citric acid to name a few.

Q. Is the nutritional analysis like other cookie dough brands?

Yes, you will find that most of the ingredients used are like other cookie dough products. However, with so many brands on the market, we can't speak for everyone. Our nutrition facts and ingredients are all listed on each box and tub and are available online for you to compare.

Q. What is the advantage of using shelf stable cookie dough for fundraising?

Parents are busier than ever and missing a pick up on delivery day will not mean disaster for administrators, teachers, or parents helping with the fundraiser. You do not have to scramble to find freezer space for the items not picked up. The remaining items not picked up can be stored at room temperature - up to 77 degrees - for up to 21 days!

Q. What foods require bioengineered food disclosure?

Some common food ingredients are made from crops that have been bioengineered and require disclosure to keep customers well informed. At Neighbors, some of our products may contain invert sugar made from sugar beets and chocolate which contains soy lecithin. In the US and Canada, most sugar beets and soybeans have been bioengineered to prevent weeds, pests, and improve crop growth. While those final ingredients usually do not contain any traces of modified genetic material after they are refined, they do originate from a bioengineered source.

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Q. Is my cookie dough safe to eat raw?

Yes! All Neighbors cookie doughs are safe to eat raw. All of our recipes use ingredients that are safe to consume before baking. Neighbors cookie dough is delicious straight from the package and warm out the oven!

Q. Does your cookie dough contain Red Dye No 3?

Neighbors is dedicated to ensuring that our products are safe and manufactured in accordance with all applicable federal and state regulations. In light of the recent FDA ban on Red No. 3, we have conducted a thorough assessment of our ingredients and confirmed that Red No. 3 is present in the red sprinkles used in our Celebration cookie at a concentration of less than 0.1% of the total composition of the sprinkle component. We are currently in communication with our supplier to explore alternatives for replacing the red dye in the sprinkle and will meet the compliance deadline set by the FDA.

Q. Why do my cookies not look like the package?

Just as your particular oven can impact the way your cookies bake, weather and elevation can also impact how your cookies turn out. Higher humidity (more moisture) can lead to longer baking times and cause cookies to flatten out faster. Lower humidity (less moisture) can lead to shorter baking times and cause cookies to dry out faster. Adjusting baking and thawing times can help ensure your cookies come out just the way you want them!