

Samoas[®]

234 degrees

We make our caramel in old-fashioned, copper kettles, heated to exactly 234°



Thin Mints[®]

4.9 Million a day

We make over 4.9 Million Thin Mints a day during peak baking season.



Do-si-dos[®]

2,100/minute

We distribute peanut butter cream onto Do-si-dos at a rate of 2,100 per minute.



Trefoil[®]


4,700/minute

We designed a rotary die that we use to produce Trefoils at a rate of 4,700 per minute



Weekly ingredients used during peak production



 = 25,000

Flour



750,000 lbs

Shortening



260,000 lbs

Cocoa



37,000 lbs

Chocolate Coating



385,000 lbs

Sugar



438,000 lbs

Peanut Butter



145,000 lbs

Toasted Coconut



BAKING

Each oven is approximately 100-280 feet long and has four baking zones with very specific jobs...

ZONE

1

prepares cookies to be baked by softening them

ZONE

2

bakes the cookies from the bottom up

ZONE

3

brings cookies to a flat shape

ZONE

4

gives cookies their color