#### 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®

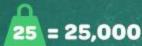
4,700/minute

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







Hour



750,000 lbs

Cocoa



37,000 lbs

Sugar



438,000 lbs

Shortening



260,000 lbs

Chocolate Coating



385,000 lbs

Peanut Butter



145,000 lbs



Toasted Coconut





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



prepares cookies to be baked by softening them





bakes the cookies from the bottom up

ZONE &



brings cookies to a flat shape

ZONE 📳



gives cookies their color