

#092B RIPPERS®, CHEESE PIZZA

Whole grain pull apart breadsticks covered in pizza sauce and mozzarella cheese



PRODUCT DETAILS

Brand: Classic Delight Packing type: Bulk Pieces per case: 105 Label weight: 4.2oz CN Equivalent M/MA: 2 CN Equivalent Grain: 2

CN Equivalent Vegetable: 1/8

CASE DETAILS

Net weight: 27.56lb Gross weight: 29.56lb

Dimensions: 18 x 14.625 x 9.375 (L x W x H)

Cube: 1.428

Cases Per Pallet: 42 (6 x 7, Not Stackable) Master Case GTIN: 00790668020112

INGREDIENTS

CRUST {WHEAT FLOUR | WHOLE WHEAT FLOUR, WHEAT FLOUR ENRICHED (WHEAT STARCH, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, TRICALCIUM PHOSPHATE, FOLIC ACID)]}, WATER, ISOLATED SOYBEAN PROTEIN, YEAST, SUGAR, SALT, SOYBEAN OIL, DOUGH CONDITIONER (WHEAT FLOUR, ASCORBIC ACID, ENZYMES), SPICES, GRANULATED GARLIC, ONION POWDER}, LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, SALT, CHEESE CULTURES, ENZYMES), SAUCE [WATER, TOMATOES, SEASONING (SUGAR, SALT, DEHYDRATED GARLIC, ONION POWDER, SPICES, CITRIC ACID, PARSLEY, SOYBEAN OIL)].

Nutrition Facts

105 servings per container Serving Size 1 Pizza (119g)

Amount per serving

Calcium 340mg

Iron 1.7mg Potassium 230mg

Calories	2/0
%	Daily Value*
Total Fat 10g	12%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30g	9%
Sodium 550mg	24%
Total Carbohydrate 31g	11%
Dietary Fiber 4g	13%
Total Sugars 3g	_
includes 1g Added Sugar	s 3%
Protein 16g	
Vitamin D 0.2mcg	0%

*The % Daily Value (DV) tells you how much a nutrient in
a serving of food contributes to a daily diet. 2,000
calories a day is used for general nutrition advice.

ALLERGENS WHEAT, MILK, SOY

SHELF LIFE

1 Year Frozen

CODE DATING

Julian Coded Production Date

PRODUCT HANDLING

Keep frozen.

Cook for 9 to 12 minutes in a 350°F convection oven. Product should reach an internal temperature of 165°F.

Item will be hot. Let stand for 2 minutes.

Updated 7/1/25 - mlaughman@classicdelight.com

25%

10%

40/0

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Product Analysis Worksheet Form

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by official company representative.

Product Name:	Cheese Pizza Rippers	Item Number:	092B
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	105 / 4.2oz

Directions to Manufacturers:

- 1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
- 2. Complete Section B for crediting of Grains (if appropriate).
- 3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
- 4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

Section A: Meat/Meat Alternates

I. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

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DESCRIPTION OF CREDITABLE INGREDIENTS PER USDA FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT	MULTIPLY	FOOD BUYING GUIDE YIELD/ SERVINGS PER UNIT	CREDITABLE AMOUNT *
Mozzarella Cheese	1.59	Х	100%	1.59
		Х		
		Х		
		Х		
A. Total Creditable M/M/	1.59			

^{*}Creditable Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described by *Attachment A* for each APP used.

DESCRIPTION OF APP,	OUNCES DRY	MULTIPLY	% OF PROTEIN AS-	DIVIDE BY 18**	CREDITABLE AMOUNT OF
MANUFACTURER'S NAME, AND	APP PER		IS*		APP***
CODE NUMBER	PORTION				
PUREPRO SOY 90N (NON-	0.1		00		0.5
GMO)		Х	90		
		Х			
B. Total Creditable APP Amount ¹					
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)					2.0

^{*}Percent of Protein-As-Is is provided on the attached APP documentation.

^{***}Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. ¹Total Creditable Amount must be rounded down to the nearest .25 oz (1.49 would round down to 1.25 oz meat equivalent.) Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased:	4.2oz
Total creditable amount of product (per portion):	2

(Reminder: Total creditable amount cannot count for more than the total weight of the product.)



^{**18} is the percent of protein when fully hydrated.



Section B: Grains

DESCRIPTION OF CREDITABLE GRAIN	WEIGHT IN GRAMS OF	DIVIDE NUMBER OF GRAMS	CREDITABLE GRAIN
INGREDIENTS PER USDA FOOD BUYING GUIDE	CREDITABLE GRAINS PER OF CREDITABLE GRAINS PER		AMOUNT PER PORTION
(FBG)*	PORTION	PORTION BY 16***	
Whole Grain Flour	17.37	÷ 16	1.086
Enriched Wheat Flour	17.14	÷ 16	1.071
D. Total Creditable Grain per Portion*	2.0		

^{*}All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

Section C: Fruits & Vegetables

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DESCRIPTION OF	VEGETABLE	OUNCES PER RAW	MULTIPLY	FBG YIELD ¹	DIVIDE	PURCHASE	CREDITABLE
CREDITABLE	SUBGROUP	PORTION OF				UNIT IN	AMOUNT ²
INGREDIENT PER		CREDITABLE				OUNCES	(QUARTER CUPS)
FOOD BUYING		INGREDIENT A					
GUIDE (FBG)							
Tomato Paste	Red	0.289	Х	192	÷	111	0.50
E. Total Cups of Creditable Fruits per Portion							
F. Total Cups of Creditable Vegetables per Portion					1/8		

¹FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

² FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cu	Conversions	
Section D:		_
I certify that the above information is true and correct and that	a 4.2	ounce serving of the above product
(ready for serving) contains 2 ounces of equivalent M/	MA when p	repared according to directions.
I certify that the above information is true and correct and that	a 4.2	ounce portion of the above product
(ready for serving) contains 2 ounces of creditable gr	ains.	_
I certify that there are no non-creditable grains above 3.99 grams	or .24 ound	e equivalents per portion.****
I further certify that any APP used in this product conforms to the Parts 210, 220, 225, 226, Appendix A) as demonstrated by the at		-
If 14.75 grams per creditable portion of grain is used then this do understand that effective July 1, 2013 that the product analysis prevised product analysis will need to be provided to the Child Nucreditable portion of grain.	rovided abo	ve will no longer be accurate and that a
Mich Jayh	Customer	Marketing Manager Title
Michele Laughman	7/1/25	419-394-7955
Printed Name	Date	Phone Number



^{**}Round down to the nearest ¼ grain serving.

^{***}Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

^{****} Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.