

#10506 CHOCOLATE CELEBRATION COOKIE

Delicious soft and sweet whole grain chocolate cookies with sprinkles, baked to perfection.



PRODUCT DETAILS

Brand: Classic Delight Packing type: Bulk Pieces per case: 250 Label weight: 0.9oz CN Equivalent M/MA: 0 **CN Equivalent Grain: 0.5**

CASE DETAILS

Net weight: 14.1lb Gross weight: 15.5lb

Dimensions: 24 x 8.5 x 12 (L x W x H)

Cube: 1.42

Cases Per Pallet: 72 (9 x 8, Not Stackable)

Master Case GTIN: 734878022627

INGREDIENTS

WHOLE WHEAT FLOUR (WHOLE WHEAT OR WHOLE GRAIN WHEAT FLOUR), BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR (GRANULATED, CORN STARCH), SHORTENING (CANOLA OIL, PALM OIL, PALM KERNEL OIL, TBHQ (PRESERVATIVE), CITRIC ACID), SPRINKLES (SUGAR, PALM OIL, PALM KERNEL OIL, CONTAINS 2% OR LESS OF: CORN STARCH, SUNFLOWER LECITHÍN, VEGETABLE JUICE (FOR COLOR), ANNATTO EXTRACT, BEET JUICE, TURMERIC OLEORESIN, SPIRULINA EXTRACT, BETA CAROTENE, PAPRIKA OLEORESIN, MALTODEXTRIN, CARNAUBA WAX, CELLULOSE GUM), INVERT SUGAR (CANE SUGAR, WATER), EGGS, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, MONO AND DIGLYCERIDES, ARTIFICIAL FLAVOR, CALCIUM DISODIUM EDTA (PRESERVATIVE), VITAMIN A PALMITATE), COCOA POWDER PROCESSED WITH ALKALI, FRUCTOSE, NONFAT DRY MILK, BAKING SODA, MODIFIED FOOD STARCH, SALT, SOY LECITHIN (EMULSIFIER), ARTIFICIAL FLAVOR (WATER, PROPYLENE GLYCOL, ARTIFICIAL FLAVORS, CITRIC ACID).

Nutrition Facts

250 servings per container 1 Cookie (25g) Serving Size

Amount per serving

| Calories | 100 |
|--------------------------|-------------|
| % D | aily Value* |
| Total Fat 3.5g | 5% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 5g | 2% |
| Sodium 95mg | 4% |
| Total Carbohydrate 11g | 4% |
| Dietary Fiber 1g | 3% |
| Total Sugars 3g | |
| includes 1g Added Sugars | 2% |
| Protein 1g | |
| Vitamin D Omcg | 0% |
| Calcium 10mg | 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, EGG, MILK, SOY

SHELF LIFE

270 days frozen, 30 days ambient once removed from freezer

CODE DATING

Julian coded date of production (017-25 = January 17, 2025)

PRODUCT HANDLING

Store frozen. Thaw 24 hours before serving.

CLAIMS

Smart Snack Compliant

Produced in a Peanut / Tree Nut Free Facility

Artificial FD&C Dyes Removed as of 8/1/25

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

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310 S. Park Dr. | PO Box 367 | St. Marys, OH 45885

4%

0%





Iron 0.8mg

Potassium 30mg









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: | Frosted Sugar Cookies | Item Number: | 10500, 10501, 15500, 16500, 13500, |
|---------------|-----------------------|-------------------------|---------------------------------------|
| Manufacturer: | Classic Delight, LLC. | Case Pk / Portion Size: | 126 / 1.5oz |

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

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

| 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 * |
|--|---|----------|--|---------------------|
| | | Х | | |
| | | Х | | |
| | | Х | | |
| | | Х | | |
| A. Total Creditable M/M/ | | | | |

^{*}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.

| The state of the state decimentation as decimentation as a second state of the stat | | | | | | | |
|--|------------|----------|------------------|----------------|----------------------|--|--|
| 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 | | | | | | |
| | | Х | | | | | |
| | | x | | | | | |
| B. Total Creditable APP Amoun | | | | | | | |
| C. Total Creditable Amount (A | 0.0 | | | | | | |

^{*}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: | 1.5oz |
|---|-------|
| Total creditable amount of product (per portion): | 0 |

(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 AMOUNT PER PORTION |
|---|-------------------------------|---|--|
| INGREDIENTS PER USDA FOOD BUYING GUIDE (FBG)* | CREDITABLE GRAINS PER PORTION | OF CREDITABLE GRAINS PER PORTION BY 16*** | ANIOUNT PER PORTION |
| Whole Wheat Flour | 11.4 | ÷ 16 | 0.8 |
| Enriched Flour | 10.9 | ÷ 16 | 0.7 |
| | | ÷ 16 | |
| D. Total Creditable Grain per Portion* | 1.25 | | |

^{*}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

| DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG) | VEGETABLE SUBGROUP | OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A | MULTIPLY | FBG YIELD ¹ | DIVIDE | PURCHASE UNIT IN OUNCES | CREDITABLE AMOUNT ² (QUARTER CUPS) |
|--|-----------------------|---|----------|------------------------|--------|-------------------------------|---|
| E. Total Cups of Creditable Fruits per Portion F. Total Cups of Creditable Vegetables per Portion | | | | | | | |

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

| S | e | C | ti | o | n | D | : |
|---|---|---|----|---|---|---|---|
| • | · | · | ٠. | v | | _ | |

| I certify that the above inform | ation is t | true and correct and that a | 1.5 | ounce serving of the above product |
|---|------------|------------------------------|----------|--|
| (ready for serving) contains | 0 | ounces of equivalent M/MA | when pr | epared according to directions. |
| I certify that the above informa | ation is t | true and correct and that a | 1.5 | ounce portion of the above product |
| (ready for serving) contains | 1.25 | ounces of creditable grains | S. | |
| certify that there are no non-c | reditabl | e grains above 3.99 grams or | .24 ounc | e equivalents per portion.**** |
| further certify that any APP use Parts 210, 220, 225, 226, Appen | | • | | utrition Service Regulations (7 CFR ier documentation. |

If 14.75 grams per creditable portion of grain is used then this document is null and void after June 30, 2013 and I understand that effective July 1, 2013 that the product analysis provided above will no longer be accurate and that a revised product analysis will need to be provided to the Child Nutrition Program operator using 16.0 grams per creditable portion of grain.

| Mich of Haush | Customer Marke | ting Manager |
|------------------|----------------|--------------|
| Signature | 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.

²FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions