

#13500 FROSTED COOKIE - SPRING

Delicious soft and sweet yellow frosted whole grain cookies topped with festive sprinkles.



PRODUCT DETAILS

Brand: Classic Delight

Packing type: 6/21ct clamshells

Pieces per case: 126 Label weight: 1.5oz CN Equivalent M/MA: 0 CN Equivalent Grain: 1.25

CASE DETAILS

Net weight: 11.6lb Gross weight: 12.8lb

Dimensions: 20.8 x 11.2 x 9.1 (L x W x H)

Cube: 1.23

Cases Per Pallet: 56 (8 x 7, Not Stackable)

Master Case GTIN: 734878018323

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), MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, MONO AND DIGLYCERIDES, ARTIFICIAL FLAVOR, CALCIUM DISODIUM EDTA (PRESERVATIVE), VITAMIN A PALMITATE), SHORTENING (CANOLA OIL, PALM OIL, PALM KERNEL OIL, TBHQ (PRESERVATIVE), CITRIC ACID), EGGS, TOPPINGS (SUGAR, PALM OIL, PALM KERNEL OIL, CONTAINS 2% OR LESS OF: CORN STARCH, SUNFLOWER LECITHIN, VEGETABLE JUICE (FOR COLOR), ANNATTO EXTRACT, BEET JUICE, TURMERIC OLEORESIN, SPIRULINA EXTRACT, BETA CAROTENE, PAPRIKA OLEORESIN, MALTODEXTRIN, CARNAUBA WAX, CELLULOSE GUM), BAKING POWDER, SOY LECITHIN (EMULSIFIER), NONFAT DRY MILK, EMULSIFIER (PROPYLENE GLYCOL, MONO AND DIESTERS OF FATS AND FATTY ACIDS, MONO AND DIGLYCERIDES, SOY LECITHIN, CITRIC ACID), ARTIFICIAL FLAVOR (WATER, PROPYLENE GLYCOL, ARTIFICIAL FLAVORS, CITRIC ACID), TURMERIC COLOR (SUNFLOWER OIL, TURMERIC OLEORESIN), NATURAL YELLOW COLOR (SUNFLOWER OIL, BETA-CAROTENE, TOCOPHEROL).

Nutritio	n Facts
21 servings per cont Serving Size	ainer 1 cookie (42g)
Amount per serving Calories	170
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1.5g	9%
Trans Fat 0g	
Cholesterol 5g	2%
Sodium 65mg	3%
Total Carbohydrate	e 27g 10%
Dietary Fiber 1g	3%
Total Sugars 14g	
includes 14g Ad	ded Sugars 28%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 30mg	0%

ALLERGENS WHEAT, EGG, MILK, SOY

SHELF LIFE

270 days frozen, 28 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

info@classicdelight.com

calories a day is used for general nutrition advice.

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in Classic-Delight





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.

10 4004, 704								
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