

#255B RIPPERS®, GARLIC CHEESE PIZZA

Whole grain pull apart breadsticks covered in garlic parmesan 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**

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: 00790668017341

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 [MODIFIED FOOD STARCH, WHEY, NON FAT DRY MILK, PARMESAN CHEESE (PART-SKIM COW'S MILK, CHEESE CULTURE, SALT, ENZYMES), COCONUT OIL, GARLIC POWDER, CORN SYRUP SOLIDS, YEAST EXTRACT, SUGAR, SALT, XANTHAN GUM, MALTODEXTRIN, NATURAL FLAVOR, CITRIC ACID, SODIUM CASEINATE, LESS THAN 2% SOYBEAN OIL AND SILICON DIOXIDE ADDED AS PROCESSING AIDS].

Nutrition Facts

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

Calories	280
	% Daily Value*
Total Fat 10g	13%
Saturated Fat 5g	26%
Trans Fat 0g	
Cholesterol 30g	10%
Sodium 590mg	26%
Total Carbohydrate 3	0g 11%
Dietary Fiber 4g	9%
Total Sugare 3g	•

nin D 0.2mcg 0%	Vitamin D 0.2mcg
um 340mg 25%	Calcium 340mg
2.1mg 10%	Iron 2.1mg
ssium 150mg 4%	Potassium 150mg
ssium 150mg	Potassium 150mg

includes 1g Added Sugars

Protein 16g

*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

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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:	Garlic Cheese Rippers	Item Number:	255B
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

· ·				
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		
		X			
B. Total Creditable APP Amoun					
C. Total Creditable Amount (A	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	17.37 ÷ 16					
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

ABLE	CREDITAB	PURCHASE	DIVIDE	FBG YIELD1	MULTIPLY	OUNCES PER RAW	VEGETABLE	DESCRIPTION OF
NT ²	AMOUNT	UNIT IN				PORTION OF	SUBGROUP	CREDITABLE
CUPS)	(QUARTER C	OUNCES				CREDITABLE		INGREDIENT PER
						INGREDIENT A		FOOD BUYING
								GUIDE (FBG)
		E. Total Cups of Creditable Fruits per Portion						
		F. Total Cups of Creditable Vegetables per Portion						
						CREDITABLE INGREDIENT A ortion per Portion	table Fruits per P	INGREDIENT PER FOOD BUYING GUIDE (FBG) E. Total Cups of Credi

	F. Total Cups of Creditable Vegetables per Portion					
	¹ FBG yield = either Servings per Purchase Unit column or Additional Information column ² FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to C					
S	Section D:		_			
	I certify that the above information is true and correct and that	t a 4.2	ounce serving of the	above product		
	(ready for serving) contains 2 ounces of equivalent N	1/MA when p	repared according to di	rections.		
	I certify that the above information is true and correct and that	t a 4.2	ounce portion of the	above product		
	(ready for serving) contains 2 ounces of creditable §	grains.				
I	I certify that there are no non-creditable grains above 3.99 gran	ns or .24 ound	e equivalents per porti	on.****		
	I further certify that any APP used in this product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.					
u r	If 14.75 grams per creditable portion of grain is used then this dunderstand that effective July 1, 2013 that the product analysis revised product analysis will need to be provided to the Child N creditable portion of grain.	provided abo	ve will no longer be acc	curate and that a		
	Mich Jayh	Customer	Marketing Manager			
	Michele Laughman	7/1/25	419-394-79	55		
	Printed Name	Date	Phone Numb	er		



^{**}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.