

#37623 Egg & Cheese Croissant

Fully cooked scrambled egg patty with mozzarella cheese on a flaky whole grain mini croissant



PRODUCT DETAILS

Brand: Classic Delight

Packing type: I/W in clear oven-safe film

Pieces per case: 60 Label weight: 2.4oz CN Equivalent M/MA: 1 **CN Equivalent Grain: 1.25**

CASE DETAILS

Net weight: 9.0lb Gross weight: 9.8lb

Dimensions:17.25 x 9.75 x 9.5 (L x W x H)

Cube: 0.925

Cases Per Pallet: 40 (10x4, Stackable) Master Case GTIN: 00020018376232

INGREDIENTS

INGREDIENTS: CROISSANT: WHOLE WHEAT FLOUR, ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, SOYBEAN LECITHIN (SOY), MONO DIGLYCERIDES, POTASSIUM SORBATE, CITRIC ACID, NATURAL FLAVOR, BETA CAROTENE (COLOR), VITAMIN A PALMITATE), SUGAR, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CALCIUM PROPIONATE, CORN STARCH, HONEY, YEAST, MALT EXTRACT, DRIED MILK, SALT, DRY CULTURED WHEAT FLOUR, SWEET WHEY, ENZYME. EGG PATTY: WHOLE EGGS, NON FAT MILK, CONTAINS LESS THAN 2% OF: MODIFIED FOOD STARCH, CORN OIL, SALT, XANTHAN GUM, BUTTER FLAVOR, CITRIC ACID, PEPPER. MOZZARELLA: CULTURED PART SKIM MILK, SALT, ENZYMES, SORBIC ACID (PRESERVATIVE), SOY LECITHIN (ANTI-STICKING AGENT).

Nutrition Facts

I serving per contain	ier
Serving Size	1 Sandwich (68g)
Amount per serving	
Calories	170

% D	aily Value*
Total Fat 8g	10%
Saturated Fat 3g	16%
Trans Fat 0g	
Cholesterol 55g	19%
Sodium 250mg	11%
Total Carbohydrate 18g	6%
Dietary Fiber 2g	7%
Total Sugars 2g	
includes 2g Added Sugars	4%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 110mg	8%

*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, SOY, EGG, MILK

SHELF LIFE

270 days frozen, 5 days refrigerated

CODE DATING

Five-digit number printed on each package (and case label) refers to production date. First two digits = year (22 = 2022), last three digits = julian day of production (065 = March 6).

PRODUCT HANDLING

To thaw: For best results, thaw before heating. Thaw sandwiches in refrigerator overnight. Sandwiches can be stored in refrigerator for up to 5 days. Convection Oven: From thawed state: heat sealed wrapped sandwich(es) in a preheated 275° F convection oven for 7-12 minutes. (Do not heat above 275° F.) Conventional Oven: From thawed state: heat sealed/wrapped sandwich(es) in a preheated 325° F conventional oven for 17-19 minutes.

Microwave: Microwave for 1 minute on full power (1000 watts). Times may vary.

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

info@classicdelight.com

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

6%





Iron 1mg

Potassium 101mg











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:	Egg & Cheese Croissant	Item Number:	37623
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	60 / 2.4oz

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 *
Scrambled Egg Patty	0.4717oz (0.7oz patty)	Х	18 / 16	0.531
Mozzarella Cheese	0.5oz	Х	1	0.5
		Х		
		Х		
A. Total Creditable M/M	1.031			

^{*}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				
		Х			
		Х			
B. Total Creditable APP Amoun					
C. Total Creditable Amount (A	1.0				

^{*}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:	2.4oz
Total creditable amount of product (per portion):	1

(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 INGREDIENTS PER USDA FOOD BUYING GUIDE (FBG)*	WEIGHT IN GRAMS OF CREDITABLE GRAINS PER PORTION	DIVIDE NUMBER OF GRAMS OF CREDITABLE GRAINS PER PORTION BY 16***	CREDITABLE GRAIN AMOUNT PER PORTION
Whole Grain Flour	11.49	÷ 16	0.7181
Enriched Flour	9.19	÷ 16	0.5744
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	ct	ti	o	n	ı	D	:

I certify that the above information is true and correct and that a 2.4 ounce serving of the above produc
(ready for serving) contains 1 ounces of equivalent M/MA when prepared according to directions.
I certify that the above information is true and correct and that a 2.4 ounce portion of the above produc
(ready for serving) contains 1.25 ounces of creditable grains.
I certify that there are no non-creditable grains above 3.99 grams or .24 ounce equivalents per portion.****
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.

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.

Mira a Lauch	Customer Marketing Manager		
Signature	Title	!	
Michele Laughman	7/1/25	419-394-7956	
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