

#425 SQUARE CHEESE RAVIOLI

Medium square whole grain ravioli with a creamy mixture of Ricotta, Mozzarella and Romano cheeses



PRODUCT DETAILS

Brand: Classic Delight

Packing type: Bulk (4/5lb bags)

Pieces per case: 560 Label weight: 0.57oz

CN Equivalent M/MA: 2 (per 8 pieces)

CN Equivalent Grain: 1.5 (per 8 pieces)

CASE DETAILS

Net weight: 20.0lb Gross weight: 21.0lb

Dimensions: 13.25" x 10" x 9" (L x W x H)

Cube: 0.68

Cases Per Pallet: 84 (14 x 6, Not Stackable)

Master Case GTIN: 656442104259

INGREDIENTS

ULTRAGRAIN DURUM SEMOLINA (51/49) BLEND (WHOLE WHEAT FLOUR, SEMOLINA (WHEAT, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LOW FAT RICOTTA CHEESE (MILK, WHEY, SKIM MILK, VINEGAR, XANTHAN GUM, LOCUST BEAN GUM, GUAR GUM [STABILIZER]), WATER, LOW-MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, CELLULOSE POWDER TO PREVENT CAKING, NATAMYCIN, A NATURAL MOLD INHIBITOR), WHEY PROTEIN CONCENTRATE, ROMANO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), CORN STARCH (100% MAIZE), DIETARY FIBER, SALT.

Nutrition Facts

70 servings per container

Serving Size 8 pieces (129g)

Amount per serving	
Calories	290
% E	aily Value*
Total Fat 7g	9%
Saturated Fat 3.5g	19%
Trans Fat 0g	
Cholesterol 35g	11%
Sodium 300mg	13%
Total Carbohydrate 40g	15%
Dietary Fiber 4g	15%
Total Sugars <1g	
includes 0g Added Sugars	0%
Protein 19g	
Vitamin D 2.5mcg	10%
Calcium 260mg	20%

*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

SHELF LIFE

2 Years Frozen at 0°F

CODE DATING

Julian code production date

PRODUCT HANDLING

Conventional Oven: Preheat oven to 400°F. Line bottom of oven safe tray with sauce. Place frozen ravioli in baking tray and cover with sauce. Bake for 30 to 40

Convection Oven: Preheat oven to 400°F. Line bottom of oven safe tray with sauce. Place frozen ravioli in baking tray and cover with sauce. Bake for 30 to 35 minutes.

Internal temperature should reach at least 165°F for 15 seconds.

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

6%





Iron 2.3mg

Potassium 240mg





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:	Whole Grain Medium Square Cheese Ravioli	Item Number:	425
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	560 / 0.57oz 1 serving = 8pc (4.6oz)

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

			<u> </u>	
DESCRIPTION OF CREDITABLE	OUNCES PER RAW	MULTIPLY	FOOD BUYING GUIDE	CREDITABLE AMOUNT *
INGREDIENTS PER USDA FOOD	PORTION OF CREDITABLE		YIELD/	
BUYING GUIDE (FBG)	INGREDIENT		SERVINGS PER UNIT	
Low Fat Ricotta	1.3049	Х	50%	0.6526
Low Moisture Mozzarella	0.3480	Х	100%	0.348
Romano Cheese	0.1087	Х	100%	0.1087
		Х		
A. Total Creditable M/M/	1.1092			

^{*}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.

Air is used, you must provide documentation as described by Attachment A for each Air ased.						
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					
Whey Protein Isolate	0.2044	Х	80	÷ 18	0.9084	
		Х				
B. Total Creditable APP Amoun	0.9084					
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:	4.6oz
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 28***	
Ultragrain Duram Semolina (51/49)	42.02	. 20	1 5200
Blend	43.03	÷ 28	1.5369
		÷ 28	
D. Total Creditable Grain per Portion*	1.5		

^{*}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	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)							
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.

Section D

I certify that the above information is true and correct and that a 4.6 ounce serving of the above product
(ready for serving) contains 2 ounces of equivalent M/MA when prepared according to directions.
I certify that the above information is true and correct and that a 4.6 ounce portion of the above product
(ready for serving) contains 1.5 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.

Mich of Lauch	Customer Marketing Manager		
Signature	Title	9	
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