

# **#7626 Breaded Chicken Waffle**

Fully cooked whole grain breaded breakfast chicken patty on a whole grain mini maple chip waffle



### **PRODUCT DETAILS**

**Brand:** Classic Delight

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

Pieces per case: 75 Label weight: 3.3oz CN Equivalent M/MA: 1 **CN Equivalent Grain: 1.5** 

### **CASE DETAILS**

Net weight: 15.5lb Gross weight: 16.3lb

**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: 00020018076262

## **INGREDIENTS**

BREADED CHICKEN: CHICKEN, WATER, ISOLATED SOY PROTEIN, SEASONING (SALT, HYDROLYZED CORN AND SOY PROTEIN, SUGAR, SODIUM PHOSPHATES, DEHYDRATED ONION, DEHYDRATED GARLIC, SPICES). BREADED WITH: WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, SPICES, SUCROSE, DRIED YEAST, GARLIC POWDER. BATTERED WITH: WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTERMILK SOLIDS (BUTTERMILK POWDER, WHEY SOLIDS, NONFAT DRY MILK), SALT, DEXTROSE, CITRIC ACID, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), XANTHAN GUM. PREDUSTED WITH: WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEAVENING (SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE), SALT, SPICES, CORN STARCH, GARLIC POWDER. BREADING IS BROWNED IN SOYBEAN OIL. MAPLE WAFFLE: WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, LECITHIN, MAPLE CHIPS (SUGAR, WHEAT FLOUR, SOYBEAN OIL CELLULOSE GUM, NATURAL FLAVOR), BROWN SUGAR, MILK SOLIDS, EGG, NATURAL MAPLE FLAVOR (WATER, PROPYLENE GLYCOL, NATURAL FLAVORS), BAKING SODA, SALT.

# **Nutrition Facts**

1 serving per container

Serving Size 1 Sandwich (93g)

Potassium 147mg

Amount per serving	
<b>Calories</b> 2	<u> 210</u>
% Dai	ily Value*
Total Fat 10g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 25g	8%
Sodium 430mg	19%
Total Carbohydrate 22g	7%
Dietary Fiber 2g	7%
Total Sugars 5g	
includes 4g Added Sugars	8%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 32mg	2%
Iron 2mg	10%

\*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

9 months 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

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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:	Breaded Chicken Waffle	Item Number:	7626
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	75 / 3.3oz

#### **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 *
Breaded Chicken	1.9oz	Х	CN Labeled	1.0
		Х		
		Х		
		Х		
A. Total Creditable M/M/	1.0			

<sup>\*</sup>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.

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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	1.0						

<sup>\*</sup>Percent of Protein-As-Is is provided on the attached APP documentation.

<sup>\*\*\*</sup>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:	3.3oz
Total creditable amount of product (per portion):	1

(Reminder: Total creditable amount cannot count for more than the total weight of the product.)



<sup>\*\*18</sup> 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***	
Waffle - Whole Grain Flour	9.99	÷ 16	0.62
Waffle - Enriched Wheat Flour	9.05	÷ 16	0.56
WG Breaded Chicken	CN Labeled	÷ 16	0.50
D. Total Creditable Grain per Portion*	1.50		

<sup>\*</sup>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 <sup>1</sup>	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS)
E. Total Cups of Creditable Fruits per Portion  F. Total Cups of Creditable Vegetables per Portion							

<sup>&</sup>lt;sup>1</sup>FBG 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 3.3 ounce serving of the above product
(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 3.3 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	Titl	e	
Michele Laughman	7/1/25	419-394-7955	
Printed Name	Date	Phone Number	



<sup>\*\*</sup>Round down to the nearest ¼ grain serving.

<sup>\*\*\*</sup>Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

<sup>\*\*\*\*</sup> Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

<sup>&</sup>lt;sup>2</sup>FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions