

#A80444 SOUTHWESTERN PULL-APART

Mozzarella cheese with jalapeno & red peppers in a delicious pull-apart whole grain crust.



PRODUCT DETAILS

Brand: Classic Delight

Packing type: I/W in Oven-Safe Film

Pieces per case: 108 Label weight: 4.71oz CN Equivalent M/MA: 2 **CN Equivalent Grain: 2**

CN Equivalent Vegetable: 1/8 Cup

CASE DETAILS

Net weight: 31.79lb Gross weight: 33.5lb

Dimensions: 16.12 x 12.08 x 9 (L x W x H)

Cube: 1.01

Cases Per Pallet: 56 (8 x 7, Not Stackable) Master Case GTIN: 00790668022697

INGREDIENTS

INGREDIENTS: REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES), WATER, WHOLE GRAIN WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), RED PEPPER, JALAPENO PEPPER, SOYBEAN OIL, YEAST, STARCH, SUGAR, NATURAL FLAVOR, SALT.

Nutrition Facts

1 serving per container

Serving Size 1 Sandwich (133g)

Amount per serving

Calories	290
% D	aily Value*
Total Fat 11g	14%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30g	10%
Sodium 580mg	25%
Total Carbohydrate 33g	12%
Dietary Fiber 0g	0%
Total Sugars 4g	
includes 1g Added Sugars	2%
Protein 14g	

Vitamin D 0mcg	0%
Calcium 340mg	25%

*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

365 DAYS

CODE DATING

Four-digit number printed on each package and case refers to production date. First digit = year (5 = 2025), last three digits = julian day of production (065 = March 6).

PRODUCT HANDLING

Preheat oven to 350°F.

Bake for approximately 15 to 18 minutes or until product reaches 165°F. Let stand for 1-2 minutes before serving.

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

10%

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Iron 1.7mg

Potassium 90mg







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:	Southwestern Pull-Apart	Item Number:	A80444
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	108 / 4.71oz

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	2.00	Х	100%	2.00
		Х		
		Х		
		Х		
A. Total Creditable M/M	Ā	•	•	2.00

^{*}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, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As- Is*	Divide by 18**	Creditable Amount of APP***
code number	Portion	x			
		Х			
B. Total Creditable APP Amount ¹					
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)					2.00

^{*}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:	4.71oz
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 Ingredients	Weight in Grams of	Divide number of grams	Creditable Grain
per USDA Food Buying Guide (FBG)*	Creditable Grains per	of creditable grains per	Amount per Portion
	Portion	portion by 16***	
Whole Grain Flour	17.3	÷ 16	1.081
Enriched Wheat Flour	16.62	÷ 16	1.039
D. Total Creditable Grain per Portion*	2.00		

^{*}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	OUNCES PER RAW	MULTIPLY	FBG YIELD ¹	DIVIDE	PURCHASE UNIT	CREDITABLE
CREDITABLE INGREDIENT	PORTION OF CREDITABLE		В		IN OUNCES	AMOUNT ²
PER FOOD BUYING GUIDE	INGREDIENT				С	(QUARTER CUPS)
(FBG)	Α					
IQF Diced Red Pepper	0.35	Х	12.1	÷	16	0.26
IQF Diced Jalapeno	0.35	Х	12.1	÷	16	0.26
E. Total Quarter Cups of Creditable Vegetables per Portion					0.52	
F. Total Cups of Creditable Vegetables per Portion					1/8	

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 4.71 ou	nce serving of the above product
(ready for serving) contains 2 ounces of equivalent	nt M/MA when prepa	red according to directions.
I certify that the above information is true and correct and	that a 4.71 ou	nce portion of the above product
(ready for serving) contains 2 ounces of credital	ole grains.	
I certify that there are no non-creditable grains above 3.99 g	grams or .24 ounce eq	uivalents per portion.****
I further certify that any APP used in this product conforms the Parts 210, 220, 225, 226, Appendix A) as demonstrated by the		-
If 14.75 grams per creditable portion of grain is used then the understand that effective July 1, 2013 that the product analysis will need to be provided to the Chil creditable portion of grain.	ysis provided above w	ill no longer be accurate and that a
Mich Layh		keting Manager ttle
Michele Laughman	7/1/25	419-394-7956
Printed Name	Date	Phone Number

^{**}Round down to the nearest $\frac{1}{2}$ 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. Use Quarter Cup to Cup Conversions.