

Cheese Breadsticks

Product Information



W code: W534
Classic Delight: A33045
Units/case: 112
Case Weight: 15 lbs
Servings/case: 112

Crediting & Yield

Serving Size: 2 oz
Meat or M/A: 1 oz
Grain: 1 oz
Vegetables: ---
Fruit: ---

Note: Child Nutrition Program sponsors are responsible for correctly determining how a food credits to the meal pattern.

Nutrition Facts

Serving Size: 57g

Amount Per Serving

Calories 150

Total Fat 6g

Sat. Fat 3.5g

Trans Fat 0g

Cholesterol 20g

Sodium 230mg

Carbohydrates 14g

Dietary Fiber 1g

Sugars 1g

Protein 7g

Source [USDA Data Food Central](#)

Preparation Instructions

- Preheat oven to 350°F.
- Bake for approximately 8-10 minutes or until product reaches 165°F.
- Let stand 1-2 minutes before serving.

Allergens:

Wheat, Milk



#A33045 WG CHEESE BREADSTICKS

Whole grain breadsticks filled with mozzarella cheese



PRODUCT DETAILS

Brand: Classic Delight
Packing type: Bulk
Pieces per case: 112
Label weight: 2.0oz
CN Equivalent M/MA: 1
CN Equivalent Grain: 1

CASE DETAILS

Net weight: 14.0lb
Gross weight: 15.0lb
Dimensions: 20 x 12 x 6.13 (L x W x H)
Cube: 0.85
Cases Per Pallet: 112 (8 x 14, Not Stackable)
Master Case GTIN: 07906680200408

INGREDIENTS

PART SKIM MOZZARELLA CHEESE ([PASTEURIZED MILK, CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH), WATER, WHOLE GRAIN WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, WHEAT GLUTEN, SOYBEAN OIL, SALT.

Nutrition Facts

| | |
|-------------------------------|---------------------------|
| 112 servings per container | |
| Serving Size | 1 breadstick (57g) |
| Amount per serving | |
| Calories | 150 |
| % Daily Value* | |
| Total Fat 6g | 8% |
| Saturated Fat 3.5g | 18% |
| Trans Fat 0g | |
| Cholesterol 20g | 7% |
| Sodium 230mg | 10% |
| Total Carbohydrate 14g | 5% |
| Dietary Fiber 1g | 4% |
| Total Sugars 1g | |
| includes 1g Added Sugars | 2% |
| Protein 7g | |
| Vitamin D 0mcg | 0% |
| Calcium 121mg | 10% |
| Iron 1mg | 6% |
| Potassium 8mg | 0% |

*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 (4 = 2024), last three digits = julian day of production (065 = March 6).

PRODUCT HANDLING

Preheat oven to 350°F.
Bake for approximately 8-10 minutes or until product reaches 165°F.
Let stand 1-2 minutes before serving.

Updated 5/22/24 – mclaughman@classicdelight.com

(800) 274-9828 | ClassicDelight.com

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

ClassicDelightFoods Classic-Delight



A GS Foods Group Company



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 Mozzarella Filled Breadstick | Item Number: | A33045 (Bulk) |
| Manufacturer: | Classic Delight, LLC. | Case Pk / Portion Size: | 112 / 2.0oz |

| |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Directions to Manufacturers:</p> <ol style="list-style-type: none"> 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. |
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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 | 1.00 | X | 100% | 1.00 |
| | | X | | |
| | | X | | |
| | | X | | |
| A. Total Creditable M/MA | | | | 1.00 |

*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*** |
|-----------------------------------------------------------------------------|----------------------------|----------|---------------------|----------------|-----------------------------|
| | | X | | | |
| | | X | | | |
| B. Total Creditable APP Amount¹ | | | | | |
| C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz) | | | | | 1.00 |

*Percent of Protein-As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***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: | 2.0oz |
| Total creditable amount of product (per portion): | 1 |

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

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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 | 8.36 | ÷ 16 | 0.5225 |
| Enriched Wheat Flour | 8.03 | ÷ 16 | 0.5018 |
| | | ÷ 16 | |
| D. Total Creditable Grain per Portion** | | | 1.00 |

*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.

**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.

Section C: Fruits & Vegetables

| Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG) | Vegetable Sub Group, if applicable | Production Unit* | Cups EP per recipe or production unit from FBG** | Multiply by crediting factor*** | Creditable cups | Servings per recipe or production unit | Cups Creditable Fruit or Vegetable Amount per Portion |
|-----------------------------------------------------------------------------------------------|------------------------------------|------------------|--------------------------------------------------|---------------------------------|-----------------|----------------------------------------|-------------------------------------------------------|
| | | | | | | | |
| E. Total Cups of Creditable Fruits per Portion | | | | | | | |
| F. Total Cups of Creditable Vegetables per Portion | | | | | | | |

*Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.

**Cups listed per EP purchase unit in Food Buying Guide

*** Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1

Section D:

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

I certify that the above information is true and correct and that a ounce portion of the above product (ready for serving) contains 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.


Signature

Michele Laughman
Printed Name

Customer Marketing Manager
Title

5/17/24
Date

419-394-7955
Phone Number