

# **#091B RIPPERS®, TKY HAM CHEESE PIZZA**

Whole grain pull apart breadsticks covered in cheese sauce and mozzarella & cheddar cheeses with turkey ham

### **PRODUCT DETAILS**

**Brand:** Classic Delight Packing type: Bulk Pieces per case: 105 Label weight: 4.3oz CN Equivalent M/MA: 2 **CN Equivalent Grain: 2** 

## **CASE DETAILS**

Net weight: 28.22lb Gross weight: 30.22lb

**Dimensions:** 18 x 14.625 x 9.375 (L x W x H)

Cube: 1.428

Cases Per Pallet: 42 (6 x 7, Not Stackable) Master Case GTIN: 00790668020129

## INGREDIENTS

CRUST {WHEAT FLOUR [WHOLE WHEAT FLOUR, WHEAT FLOUR ENRICHED (WHEAT STARCH, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, TRICALCIUM PHOSPHATE, FOLIC ACID)], WATER, ISOLATED SOYBEAN PROTEIN, YEAST, SUGAR, SALT, SOYBEAN OIL, DOUGH CONDITIONER (WHEAT FLOUR, ASCORBIC ACID, ENZYMES), SPICES, GRANULATED GARLIC, ONION POWDER}, LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, SALT, CHEESE CULTURES, ENZYMES), CHEDDAR CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES, AND ANNATTO (COLOR)], SAUCE [WATER, WHEY, MODIFIED FOOD STARCH, CHEDDAR CHEESE (MILK, SALT, CHEESE CULTURES, ENZYMES), COCONUT OIL, CORN SYRUP SOLIDS, SALT, YEAST EXTRACT, SUNFLOWER OIL, XANTHAN GUM, MALTODEXTRIN, CITRIC ACID, SODIUM CASEINATE, NATURAL FLAVORS, EXTRACTIVES OF PAPRIKA AND ANNATTO (COLOR), LESS THAN 2% SILICON DIOXIDE ADDED AS A PROCESSING AID], TURKEY HAM AND WATER PRODUCT (TURKEY THIGH MEAT, WATER, CONTAINS 2% OR LESS SALT, POTASSIUM CHLORIDE, SUGAR, SODIUM PHOSPHATE, CARRAGEENAN, SODIUM ERYTHORBATE, NATURAL SMOKE FLAVORING, SODIUM NITRITE).

## Nutrition Facts 105 servings per container

Serving Size 1 Pizza (122g) Amount per serving 260 Calories

% Dai	ily Value*
Total Fat 11g	14%
Saturated Fat 6g	28%
Trans Fat 0g	
Cholesterol 35g	12%
Sodium 590mg	26%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	8%
Total Sugars 3g	
includes <1g Added Sugars	2%
Protein 17g	

Vitamin D 0.2mcg	0%
Calcium 250mg	20%
Iron 1.7mg	10%
Potassium 190mg	4%

\*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, SOY

### SHELF LIFE

1 Year Frozen

#### **CODE DATING**

Julian Coded Production Date

### PRODUCT HANDLING

Keep frozen.

Cook for 9 to 12 minutes in a 350°F convection oven. Product should reach an internal temperature of 165°F.

Item will be hot. Let stand for 2 minutes.

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

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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:	Tky Ham & Cheese Pizza Rippers	Item Number:	091B
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	105 / 4.3oz

#### 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

Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

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	
Mozzarella Cheese	0.6318	Х	100%	0.6318
Cheddar Cheese	0.5382	Х	100%	0.5382
Turkey Ham	0.50	Х	66.2%	0.331
		Х		
A. Total Creditable M/M/	1.501			

<sup>\*</sup>Creditable Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

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					
ISP 90	0.1	Х	90		0.5	
		x				
B. Total Creditable APP Amount <sup>1</sup>						
C. Total Creditable Amount ( A + B rounded down to the nearest ¼ oz)					2.0	

<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:	4.3oz
Total creditable amount of product (per portion):	2

(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***	
Whole Grain Flour	17.37	÷ 16	1.086
Enriched Wheat Flour	17.14	÷ 16	1.071
D. Total Creditable Grain per Portion*	2.0		

<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	VEGETABLE	OUNCES PER RAW	MULTIPLY	FBG YIELD <sup>1</sup>	DIVIDE	PURCHASE	CREDITABLE
CREDITABLE	SUBGROUP	PORTION OF				UNIT IN	AMOUNT <sup>2</sup>
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							

<sup>&</sup>lt;sup>1</sup>FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

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ection D:	
I certify that the above information is true and correct and that a 4.3 ounce so	erving of the above product
(ready for serving) contains 2 ounces of equivalent M/MA when prepared ac	cording to directions.
I certify that the above information is true and correct and that a 4.3 ounce p	ortion of the above product
(ready for serving) contains 2 ounces of creditable grains.	
certify that there are no non-creditable grains above 3.99 grams or .24 ounce equivalent	ents per portion.****
further certify that any APP used in this product conforms to the Food and Nutrition S arts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documents	•

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 O Lauch	Customer Marketing Manager		
Signature	Title		
Michele Laughman	1/1/25	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