

#80582 French Toast Grilled Cheese

Stuffwich® brand - mozzarella cheese between two delicious whole grain French toast slices



PRODUCT DETAILS

Brand: Classic Delight

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

Pieces per case: 48 Label weight: 5.0oz CN Equivalent M/MA: 2.0 **CN Equivalent Grain: 2.0**

CASE DETAILS

Net weight: 15.0lb Gross weight: 15.8lb

Dimensions:17.25 x 9.75 x 9.5 (L x W x H)

Cube: 0.925

Cases Per Pallet: 80 (10x8, Not Stackable) Master Case GTIN: 00020018805824

INGREDIENTS

INGREDIENTS: FRENCH TOAST: WHOLE WHEAT BREAD [WHOLE WHEAT FLOUR, WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, BARLEY MALT, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT GLUTEN, SUGAR, YEAST, SOYBEAN OIL, CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, BARLEY MALT, DOUGH CONDITIONERS (MONO AND DIGLYCERIDES, ETHOXYLATED MONO & DIGLYCERIDES, DATEM, ASCORBIC ACID, L-CYSTEINE), CALCIUM PROPIONATE & POTASSIUM SORBATE (PRESERVATIVES), WHEAT STARCH, ENZYMES], NON FAT MILK, WHOLE EGGS, WATER, SUGAR, NATURAL BUTTER FLAVOR (MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TUMERIC [FOR COLOR]), CINNAMON. MOZZARELLA: CULTURED PART SKIM MILK, SALT, ENZYMES, SORBIC ACID (PRESERVATIVE), SOY LECITHIN (ANTI-STICKING AGENT).

Nutrition Facts 1 serving per container

1 Sandwich (141g) Serving Size

Potassium 170mg

Amount per serving	
Calories	320
% D	aily Value*
Total Fat 15g	19%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 80g	27%
Sodium 620mg	27%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	7%
Total Sugars 6g	
includes 4g Added Sugars	8%
Protein 20g	
Vitamin D 0mcg	0%
Calcium 404mg	30%
Iron 2mg	10%

*The % Daily Value (DV) tells you how much a nutrient in calories a day is used for general nutrition advice

ALLERGENS WHEAT, SOY, EGG, MILK

SHELF LIFE

270 days frozen, 5 days refrigerated

CODE DATING

Five-digit number printed on each package (and case label) refers to production date. First two digits = year (25 = 2025), 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:	French Toast Grilled Cheese	Item Number:	80582
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	48 / 5.0oz

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

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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 *
		Х		
Mozzarella Cheese	2.0 oz	Х	100%	2.00
		Х		
		Х		
A. Total Creditable M/M/	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.

Tit is used, you must provide documentation as described by retuentier to each tit asea.							
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	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:	5.0oz
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 (FBG)*	CREDITABLE GRAINS PER PORTION	OF CREDITABLE GRAINS PER PORTION BY 16***	AMOUNT PER PORTION
Whole Wheat Flour	17.68	÷ 16	1.105
Wildle Wileat Houl	17.00	+ 10	1.105
Enriched Wheat Flour	16.32	÷ 16	1.020
		÷ 16	
D. Total Creditable Grain per Portion*	2.0		

^{*}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.

S	e	C	ti	o	n	D	:
•	·	·	٠.	v		_	

² FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions Section D:
I certify that the above information is true and correct and that a 5.0 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 5.0 ounce portion of the above produc
(ready for serving) contains 2 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 revised product analysis will need to be provided to the Child Nutrition Program operator using 16.0 grams per

Mich Jayl	Customer Marketing Manager Title		
Michele Laughman	7/1/25	419-394-7955	
Printed Name	Date	Phone Number	



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creditable portion of grain.

^{**}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.