

## **#80584 French Toast Monte Cristo**

Stuffwich® brand - turkey ham & 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: 5.27oz CN Equivalent M/MA: 2.0 **CN Equivalent Grain: 2.0** 

## **CASE DETAILS**

Net weight: 15.81lb Gross weight: 16.6lb

**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: 00020018805848

### **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. TURKEY HAM: TURKEY THIGH, WATER, ISOLATED SOY PROTEIN, SALT, SUGAR, LESS THAN 2% POTASSIUM LACTATE, SODIUM PHOSPHATE, POTASSIUM ACETATE, SMOKE FLAVORING, SODIUM NITRITE, SODIUM ERYTHOR-BATE. MOZZARELLA: CULTURED PART SKIM MILK, SALT, ENZYMES, SORBIC ACID (PRESERVATIVE), SOY LECITHIN (ANTI-STICKING AGENT).

# **Nutrition Facts**

1 serving per container Serving Size 1 Sandwich (149g)

Amount per serving

Calories	280
% E	aily Value*
Total Fat 10g	13%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 85g	29%
Sodium 820mg	36%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	7%
Total Sugars 7g	
includes 5g Added Sugars	9%
Protein 22g	
Vitamin D 0mcg	0%

Potassium 229mg \*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

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

20%

15%

info@classicdelight.com

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Calcium 239mg

Iron 3mg





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:	French Toast Monte Cristo	Item Number:	80584
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	48 / 5.27oz

#### 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 INGREDIENTS PER USDA FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT	MULTIPLY	FOOD BUYING GUIDE YIELD/ SERVINGS PER UNIT	CREDITABLE AMOUNT *
Turkey Ham	1.27oz	Х	56%	0.71
Mozzarella Cheese	1.0 oz	Х	100%	1.00
		Х		
		Х		
A. Total Creditable M/M/	Α	•		1.71

<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.

	•				
DESCRIPTION OF APP,	OUNCES DRY	MULTIPL	% OF PROTEIN AS-	DIVIDE BY 18**	CREDITABLE AMOUNT OF
MANUFACTURER'S NAME, AND	APP PER	Υ	IS*		APP***
CODE NUMBER	PORTION				
Soy Isolate, Supro 516	0.049 per 1oz	х	86%	÷ 18	0.234 per 1oz
	1.27oz on sandwich =			0.29	
B. Total Creditable APP Amount <sup>1</sup>					0.29
C. Total Creditable Amount ( A + B rounded down to the nearest ¼ oz)					2.0

 $<sup>\</sup>ensuremath{^{*}\text{Percent}}$  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:	5.27oz
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 Wheat Flour	17.68	÷ 16	1.105
Enriched Wheat Flour	16.32	÷ 16	1.020
		÷ 16	
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.

#### Section D:

I certify that the above information is true and correct and that a		5.27	ounce serving of the above product	
(ready for serving) contains 2 o	ounces of equivalent M/MA	when pr	epared according to directions.	
I certify that the above information is true (ready for serving) contains 2	ue and correct and that a unusure of creditable grains	5.27 5.	ounce portion of the above product	
I certify that there are no non-creditable g	grains above 3.99 grams or	.24 ounce	e 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 4.4.75			المحمد 20.2012 معينا مطاع مانين المحمد ال	

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 Laub	Customer Marketing Manager		
Signature	Title		
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