

#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: 00790668022208

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	<u> 150</u>
% D	aily 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	
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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 (5 = 2025), 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 7/1/25 - mlaughman@classicdelight.com



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

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	1.00	Х	100%	1.00
		Х		
		Х		
		Х		
A. Total Creditable M/M/	Α			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***
code Humber	Fortion	х			
		Х			
B. Total Creditable APP Amour	it ¹				
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.

^{***}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.)



^{**18} is the percent of protein when fully hydrated.



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
	Portion	portion by 10	
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.

Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Producti on 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 p F. Total Cups of Creditable Vegetal							

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

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I certify that the above information is true and correct and that a 2 ounce serving of the above product
(ready for serving) contains 1 ounces of equivalent M/MA when prepared according to directions.
I certify that the above information is true and correct and that a 2 ounce portion of the above product (ready for serving) contains 1 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 creditable portion of grain.
Customer Marketing Manager

7/1/25

419-394-7955

Phone Number

Michele Laughman

Printed Name

^{**}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.

^{**}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