

#A80443 MOZZARELLA STUFFWICH®

Smooth mozzarella cheese stuffed into a crispy, golden whole grain crust.



Brand: Classic Delight

Packing type: I/W in Oven-Safe Film

Pieces per case: 128 Label weight: 4.0oz CN Equivalent M/MA: 2 CN Equivalent Grain: 2

CASE DETAILS

Net weight: 32lb

Gross weight: 33.7lb

Dimensions: 21 x 9 x 9.12 (L x W x H)

Cube: 1.00

Cases Per Pallet: 48 (8 x 6, Not Stackable) Master Case GTIN: 00790668002680

INGREDIENTS

REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES), WATER, WHOLE GRAIN WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, YEAST, SUGAR, NATURAL FLAVORS, SALT.

Nutrition Facts

1 serving per container

1 Sandwich (113g) Serving Size

Amount per serving

^alories

Calories	200
% [Daily Value*
Total Fat 12g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30g	10%
Sodium 570mg	25%
Total Carbohydrate 31g	11%
Dietary Fiber 0g	0%
Total Sugars 3g	
includes 1g Added Sugar	s 2%
Protein 14a	

Vitamin D 0mcg	0%
Calcium 340mg	25%
Iron 1.7mg	10%
Potassium 70mg	2%

*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 15 to 18 minutes or until product reaches 165°F. Let stand for 1-2 minutes before serving.

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:	Mozzarella Stuffwich®	Item Number:	A80443
Manufacturer:	Classic Delight, LLC.	Case Pk / Portion Size:	128 / 4.0oz

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

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	2.00	Х	100%	2.00
		Х		
		Х		
		Х		
A. Total Creditable M/M/	Α			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.

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	Portion	x			
		Х			
B. Total Creditable APP Amour	it ¹				
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)			2.00		

^{*}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:	4.0oz
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 Ingredients	Weight in Grams of	Divide number of grams	Creditable Grain
per USDA Food Buying Guide (FBG)*	Creditable Grains per	of creditable grains per	Amount per Portion
	Portion	portion by 16***	
Whole Grain Flour	17.6	÷ 16	1.100
Enriched Wheat Flour	16.91	÷ 16	1.056
		÷ 16	
D. Total Creditable Grain per Portion*	2.00		

^{*}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	Vegetable Sub	Producti	Cups EP per	Multiply by	Creditable	Servings per	Cups Creditable
and/or Vegetable Ingredients	Group, if	on Unit*	recipe or	crediting	cups	recipe or	Fruit or Vegetable
per USDA Food Buying Guide	applicable		production unit	factor***		production unit	Amount per Portion
(FBG)			from FBG**				
E. Total Cups of Creditable Fruits p	er Portion						
F. Total Cups of Creditable Vegeta	bles per Portion						

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

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Section D:
I certify that the above information is true and correct and that a 4 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 4 ounce portion of the above product
(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 a 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

419-394-7955

Phone Number

7/1/25

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