

Corn Tortillas, Frying

UPC: 000-73731-10612-9

Mission FS 6" Blue Corn Tortillas 12/60ct

Weights:

Net weight (lbs)	Gross weight (lbs)	Ounces/Dozen
26.3	27.7	7.000

Case/Count:	12/60 CT.
Diameter (in):	5.75 - 6.25
Moisture (%):	33 - 37
pH:	4.7 - 5.3
Color:	Blue
Flavor:	Clean corn
Shelf life:	75 days
Storage:	Store in a cool, dry place
Bread alternate:	2
OZ Equivalent Grain:	1.75
Case dimensions:	18.875" x 12.875" x 6.5"
Case cube:	.914
Ti x Hi:	7 x 8

Preparation instructions:

CORN TORTILLAS FOR FRYING:
Shelf Stable: Store in a cool dry place.

If stored under Refrigeration: Bring tortillas to room temperature 8 hours before use.

Keep partially used bags closed, as tortillas will tend to dry if left open. Cut tortillas for chips, or fry whole tortillas, in a 350°F fryer for approximately 30-40 seconds or until bubbling stops and desired color is achieved.

Nutrition Facts

Serving Size 3 tortillas (50g)
Servings per Package 20

Amount per Serving

Calories 130 **Calories from Fat 15**

		% Daily Value*
Total Fat	1.5g	2%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	5mg	0%
Total Carbohydrate	25g	8%
Dietary Fiber	2g	8%
Sugars	0g	
Protein	3g	

Vitamin A	0%	Vitamin C	0%
Calcium	2%	Iron	4%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

Ingredients: Whole Grain Corn, Water, Cellulose Gum, Guar Gum, Enzymes, Dextrose, Red 40, Blue 1, Yellow 5, Yellow 6, and Propionic Acid, Benzoic Acid, Phosphoric Acid (to maintain freshness)

Allergens: NONE

Information contained on this page is to be used only for the product and plant indicated. This information is provided for technical content only and is not intended to comply with type sizes, fonts, and graphics as required by FDA. Final label compliance is the designers and/or printers responsibility.

Approved: _____

Issued: 7/10/2017 9:46:34 AM