

Flour Tortillas, Heat Pressed

UPC: 000-73731-28671-5

Mission FS 4.5" Heat Pressed Flour Tortillas 24/12ct

Weights:

Net weight (lbs)	Gross weight (lbs)	Ounces/Dozen
16.5	18.0	11.000

Case/Count:	24/12 CT.
Diameter (in):	4 - 5
Moisture (%):	30 - 34
pH:	5.4 - 6
Color:	Off-white to light cream
Flavor:	Characteristic bready
Shelf life:	75 days
Storage:	Store in a cool, dry place
Bread alternate:	2.0
OZ Equivalent Grain:	0
Case dimensions:	15.875" x 10.75" x 7.8125"
Case cube:	.772
Ti x Hi:	10 x 6

Preparation instructions:

PREPARATION

Ambient: Ready to use.

Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature.

HEATING

STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours.

GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds.

MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time).

STAGING

Nutrition Facts

Serving Size 2 tortillas (52g)

Servings per Package 6

Amount per Serving

Calories 160 **Calories from Fat** 30

% Daily Value*

Total Fat 3.5g 5%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 370mg 15%

Total Carbohydrate 26g 9%

Dietary Fiber 1g 4%

Sugars 0g

Protein 4g

Vitamin A 0% Vitamin C 0%

Calcium 10% Iron 8%

* 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: Enriched Bleached Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Vegetable Shortening (Interesterified and Hydrogenated Soybean Oils), contains 2% or less of: Salt, Baking Soda, Sodium Acid Pyrophosphate, Distilled Monoglycerides, Enzymes, Cellulose Gum, Fumaric Acid, and Calcium Propionate and Sorbic Acid (to maintain freshness).

Allergens: WHEAT

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