



Flour Tortillas, Heat Pressed

UPC: 000-73731-09301-6

**Mission FS 6.5" Grill Ready Par-Baked Flour Tortillas 24/12ct**

|   |  |              |
|---|--|--------------|
| <b>Weights:</b>   |  |              |
| Net weight (lbs)  | Gross weight (lbs)                     | Ounces/Dozen |
| 24  | 25.5                                   | 16.000       |
| <b>Case/Count:</b>  | 24/12 CT.                              |              |
| <b>Diameter (in):</b>   | 6 - 7                                  |              |
| <b>Moisture (%):</b>  | 29 - 33                                |              |
| <b>pH:</b>  | 5.2 - 6                                |              |
| <b>Color:</b>   | Yellowish, translucent, raw appearance |              |
| <b>Flavor:</b>  | Characteristic bready                  |              |
| <b>Shelf life:</b>  | 75 days                                |              |
| <b>Storage:</b>   | Store in a cool, dry place             |              |
| <b>Bread alternate:</b>   | 1.5                                    |              |
| <b>OZ Equivalent Grain:</b>   | 1.25                                   |              |
| <b>Case dimensions:</b>   | 21.375" x 14.625" x 4.375"             |              |
| <b>Case cube:</b>   | .791                                   |              |
| <b>Ti x Hi:</b>   | 5 x 10                                 |              |
| <b>Preparation instructions:</b>  |  |              |
| GRILL-READY PAR-BAKED TORTILLAS:  |  |              |
| 1. Preheat flat-top grill to 425°F. Grill must be to temperature before cooking tortillas.  |  |              |
| 2. Remove desired quantity of tortillas from package. Reseal and return package to refrigerator.  |  |              |
| 3. Heat tortillas for 20 seconds on first side; flip and heat 20 seconds on the other side; flip again and heat 15 more seconds on the first side. Approximate total cook time is 55 seconds. |  |              |
| Note: Tortillas will puff up while cooking and show toast points when finished. Grill temperatures vary so cooking times may need to be adjusted to fit your equipment.                       |  |              |

|   |           |                          |         |
|---|-----------|--------------------------|---------|
| <b>Nutrition Facts</b>  |           |                          |         |
| Serving Size 1 tortilla (38g)   |           |                          |         |
| Servings per Package 12   |           |                          |         |
| <b>Amount per Serving</b>   |           |                          |         |
| <b>Calories</b>   | 130       | <b>Calories from Fat</b> | 50      |
| <b>% Daily Value*</b>   |           |                          |         |
| <b>Total Fat</b>  | 5g        |                          | 8%      |
| Saturated Fat   | 2g        |                          | 10%     |
| Trans Fat   | 0g        |                          |         |
| <b>Cholesterol</b>  | 0mg       |                          | 0%      |
| <b>Sodium</b>   | 240mg     |                          | 10%     |
| <b>Total Carbohydrate</b>   | 17g       |                          | 6%      |
| Dietary Fiber   | 1g        |                          | 4%      |
| Sugars  | 0g        |                          |         |
| <b>Protein</b>  | 3g        |                          |         |
| Vitamin A   | 0%        | Vitamin C                | 0%      |
| Calcium   | 7%        | Iron                     | 6%      |
| * 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, Fumaric Acid, Baking Soda, Sodium Aluminum Sulfate, Monocalcium Phosphate, Distilled Monoglycerides, Enzymes, and Calcium Propionate and Sorbic Acid (to maintain freshness).

**Allergens: WHEAT**

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