

Corn Tortillas, Frying

UPC: 000-73731-10610-5

Mission FS 6" White 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: White corn
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 10
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		% Daily Value*
Total Fat 1.5g		2%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 30mg		1%
Total Carbohydrate 28g		9%
Dietary Fiber 3g		12%
Sugars 0g		
Protein 3g		

Vitamin A 0%	Vitamin C 0%
Calcium 3%	Iron 3%

* 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, contains 2% or less of: Guar Gum, Cellulose Gum, Enzymes, and Propionic Acid, Benzoic Acid and Phosphoric Acid (to maintain freshness).

Allergens: NONE

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