

## **MISSION FOODS - QUALITY DEPARTMENT**

5601 Executive Drive, Irving, TX 75038

## 06941 **REGULATORY INFORMATION PER SERVING**

Pre-cut Unfried Chips & Strips, Triangles

**UPC**: 000-73731-06941-7

## Mission FS Pre-cut Unfried Yellow Tortilla Chips 4-cut 1/30lb

Created by: Carmen Olson **Effective Date** 6/3/2024 Approved by: Carmen Olson Active Status:

Case Net weight Case Gross weight Ounces/Dozen Package Weight: Count/Pkg: 30 Lb 31.5 Lb ± 0.5 Oz 480  Case/Count: 1/30 LB.  Diameter (in): or Product Dimension: n/a  Moisture (%): 33 - 38  pH: 4.6 - 5.1  Color: Yellow corn  Flavor: Clean corn  Shelf life: 75 days  Storage: Store in a cool, dry place  Oz equivalent grain: 1.0  Case dimensions: 20.0" x 16.0" x 8.0"  Case cube: 1.481 Ti x Hi: 6 x 6  Preparation instructions:  PRECUT UNFRIED CHIPS FOR FRYING  Shelf Stable: Store in a cool dry place.  If stored under Refrigeration: Bring precut unfried chips to room temperature 8 hours before use.  Use hands to lightly separate any clumps of precut unfried chips before frying. Fry chips in a 350°F frye for approximately 30-40 seconds or until bubbling stops and desired color is achieved. Keep partially used bags closed, as chips will tend to dry if left open.	Weights:				
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<b>Nutrition Facts</b>					
480 Servings per Package					
Serving Size about 8 chips (28g)					
Amount per Serving					
Calories 70					
% Daily	Value*				
Total Fat 0.5g	1%				
Saturated Fat 0g	0%				
Trans Fat 0g					
Cholesterol 0mg	0%				
Sodium 15mg	1%				
Total Carbohydrate 15g	5%				
Dietary Fiber 2g	8%				
Sugars 0g					
Includes 0g Added Sugars	0%				
Protein 2g					
Vitamin D 0mcg	0%				
Calcium 10mg	1%				
Iron 1mg	3%				
Potassium 50mg	0%				

\*The % Daily Value 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.

Ingredients: Whole Grain Corn, Water, Contains 2% or less of: Cellulose Gum, Guar Gum, Enzymes, Folic Acid, and Propionic Acid, Benzoic Acid and Phosphoric Acid (to maintain freshness).

**Allergens: NONE** WG Yellow Unfried NLEA G