

MISSION FOODS - QUALITY DEPARTMENT

5601 Executive Drive, Irving, TX 75038

REGULATORY INFORMATION PER SERVING

Corn Tortillas, Frying UPC: 000-73731-07983-6

Mission FS 6" Tri-Color Corn Tortillas 12/60ct

Created by: **Effective Date** 3/10/2022 Lindsey Lewman Active Approved by: Carmen Olson Status:

Weights:				
Case Net weight Case	Gross weight	Ounces/Dozen	Package Weight:	Count/Pkg:
26.3 Lb	27.7 Lb	7.00 ± 0.5	35.00 Oz	20
Case/Count:	12/60 CT.			
Diameter (in):	5.75 - 6.2	5		
or Product Dimension:	6.000			
Moisture (%):	33 - 37			
pH:	4.6 - 5.1			
Color:	White corn, red and blue			
Flavor:	Clean cor	n		
Shelf life:	75 days			
Storage:	Store in a	cool, dry place		
Oz equivalent grain:	1.75			
Case dimensions:	18.875" x	12.875" x 6.5"		
Case cube:	0.914	Ti x Hi:	7 x	8
Preparation instructi	ons:			
CORN TORTILLAS FOR FRYIN Shelf Stable: Store in a cool dr				
If stored under Refrigeration: B	ring tortillas to	room temperature 8	hours before use.	
Keep partially used bags closed for chips, or fry whole tortillas, until bubbling stops and desire	in a 350°F fryer	for approximately 30		

Nutrition Facts 20 Servings per Package Serving Size 3 tortillas (50g)					
Amount per Serving					
Calories	130				
	% Daily Value*				
Total Fat 1.5g	2%				
Saturated Fat 0g	0%				
Trans Fat 0g					
Cholesterol Omg	0%				
Sodium 35mg	1%				
Total Carbohydrate 27g	9%				
Dietary Fiber 3g	12%				
Sugars 1g					
Includes 1g Added Suga	ars 0%				
Protein 3g					
Vitamin D 0mcg	0%				
Calcium 40mg	4%				
Iron 1mg	4%				
Potassium 90mg	2%				

*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, contain 2% or less of: Guar Gum, Cellulose Gum, Enzymes, Dextrose, Red 40 Lake, Red 40, Blue 1, Yellow 5, Yellow 6, Propylene Glycol, Xanthan Gum and Propionic Acid, Benzoic Acid and Phosphoric Acid (to maintain freshness).

Allergens: None WG TRICOLOR CORN W1 NLEA G