

MISSION FOODS - QUALITY DEPARTMENT

5601 Executive Drive, Irving, TX 75038

REGULATORY INFORMATION PER SERVING

10600

Corn Tortillas, Frying **UPC**: 000-73731-10600-6

Mission FS 6" White Corn Tortillas 12/60ct

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

Weights:					
Case Net weight Case	e Gross weight	Ounces/Dozen	Package Weight:	Count/Pkg	
18.8 Lb	20.2 Lb	5.00 ± 0.5	25.00 Oz	12	
Case/Count:	12/60 CT.				
Diameter (in):	5.75 - 6.25	i			
or Product Dimension:	6.000				
Moisture (%):	31 - 35				
pH:	4.6 - 5.1				
Color:	White corn	1			
Flavor:	Clean corn	1			
Shelf life:	75 days				
Storage:	Store in a cool, dry place				
Oz equivalent grain:	2.25				
Case dimensions:	18.875" x 1	12.75" x 6.0"			
Case cube:	0.836	Ti x Hi:	7 x	8	
Preparation instruct	ions:				
CORN TORTILLAS FOR FRYIN Shelf Stable: Store in a cool di					
If stored under Refrigeration: E	Bring tortillas to r	oom temperature 8	hours before use.		
Keep partially used bags close for chips, or fry whole tortillas, until bubbling stops and desire	in a 350°F fryer f	for approximately 30			

Nutr	ition Fa	acts
12 Servi	ngs per Package	
Serving Size	ze 5 tortillas (59g)
Amount per S	Serving	
Calor	ies	<u> 150</u>
	%	Daily Value*
Total Fat 1.5	5g	2%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0%	
Sodium 40	mg	2%
Total Carboh	ydrate 32g	11%
Dietary Fiber	r 4g	16%
Sugars	0g	
Includes 0	g Added Sugars	0%
Protein 3g		
Vitamin D	0mcg	0%
Calcium	40mg	4%
Iron	1mg	5%
Potassium	110mg	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, Contains 2% or less of: Cellulose Gum, Guar Gum, Enzymes, and Propionic Acid, Benzoic Acid and Phosphoric Acid (to maintain freshness).

Allergens: NONE WG Corn FS W1 NLEA G