

MISSION FOODS - QUALITY DEPARTMENT

5601 Executive Drive, Irving, TX 75038

10611

REGULATORY INFORMATION PER SERVING

Corn Tortillas, Frying **UPC**: 000-73731-10611-2

Mission FS 6" Red 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:
	27.7 Lb	7.00 ± 0.5	0 0	
26.3 Lb	27.7 LD	7.00 ± 0.5	35.00 Oz	20
Case/Count:	12/60 CT.			
Diameter (in):	5.75 - 6.25	5		
or Product Dimension:	6.000			
Moisture (%):	33 - 37			
pH:	4.6 - 5.1			
Color:	Red			
Flavor:	Clean corr	า		
Shelf life:	75 days			
Storage:	Store in a cool, dry place			
Oz equivalent grain:	2			
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		

Nutri	tion Fa	cts
20 Servir	ngs per Package	
Serving Siz	e 3 tortillas (50	Og)
Amount per Se	erving	
Calor	ies 1	130
	% D	aily Value*
Total Fat 1.5	g	2%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium 35r	ng	1%
Total Carbohy	drate 27g	9%
Dietary Fiber	3g	12%
Sugars 0)g	
Includes 0g	Added Sugars	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 Red Corn FS W1 NLEA G