

### MISSION FOODS - QUALITY DEPARTMENT

5601 Executive Drive, Irving, TX 75038

# 10612

#### **REGULATORY INFORMATION PER SERVING**

Corn Tortillas, Frying **UPC:** 000-73731-10612-9

#### Mission FS 6" Blue Corn Tortillas 12/60ct

Created by:Carmen OlsonEffective Date9/11/2018Approved by:Carmen OlsonStatus:Active

Case Net weight C	Case Gross weight	Ounces/Dozen	Package Weight:	Count/Pkg:	
26.3 Lb	27.7 Lb	$7.00 \pm 0.5$	35.00 Oz	20	
Case/Count:	12/60 CT.				
Diameter (in):	5.75 - 6.25				
or Product Dimension	n: 6.000				
Moisture (%):	33 - 37				
pH:	4.6 - 5.1				
Color:	Blue				
Flavor:	Clean corn				
Shelf life:	75 days				
Storage:	Store in a	Store in a cool, dry place			
Oz equivalent grai	n: 2				
Case dimensions:	18.875" x 1	18.875" x 12.875" x 6.5"			
Case cube:	0.914	Ti x Hi:	7 x	8	
Preparation instruc	ctions:				
CORN TORTILLAS FOR FR' Shelf Stable: Store in a coo					
If stored under Refrigeration	n: Bring tortillas to r	oom temperature 8	hours before use.		
Keep partially used bags clo for chips, or fry whole tortill until bubbling stops and de	las, in a 350°F fryer f	or approximately 30			

## **Nutrition Facts**

20 Servings per Package

Serving Size 3 tortillas (50g)

**Amount per Serving** 

Total Fat 1.5g

Saturated Fat

Calories 130

0g

% Daily Value\*

2% 0%

	· ·	
Trans Fat	0g	
Cholesterol	0%	
Sodium 35r	<b>1%</b> 9%	
Total Carbohy		
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, Blue 1, Yellow 5, Yellow 6, and Propionic Acid, Benzoic Acid and Phosphoric Acid (to maintain freshness).

Allergens: NONE WG Blue Corn FS W1 NLEA G