Flour Tortillas, Heat Pressed

UPC: 000-73731-10000-4

Mission FS 12" Heat Pressed Flour Tortillas 8/12ct

Net weight (lbs)	Gross weight (lbs)	Ounces/Dozer
22	23.5	44.000
Case/Count:	8/12 CT.	
Diameter (in):	11.5 - 12.5	
Moisture (%):	30 - 34	
pH:	5.4 - 6	
Color:	Off-white to light cream	
Flavor:	Characteristic bready	
Shelf life:	75 days	
Storage:	Store in a cool, dry place	
Bread alternate:	4.0	
OZ Equivalent Grai	n: 0	
Case dimensions:	13.3125" x 13.3125" x 9.75"	
Case cube:	1.000	
Ti x Hi:	9 x 6	

Ambient: Ready to use.

Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature.

HEATING

STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours.

GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time).

STAGING

Nutritio	n Fa	acts			
Serving Size 1 tortilla (104g) Servings per Package 12					
Amount per Serving Calories 310 C	alories fro	m Fat 60			
	%	Daily Value*			
Total Fat 7g		11%			
Saturated Fat 3g		15%			
Trans Fat 0g					
Cholesterol 0mg		0%			
Sodium 740mg		31%			
Total Carbohydrate	52g	17%			
Dietary Fiber 2g		8%			
Sugars 0g					
Protein 8g					
Vitamin A 0%	Vitamin C	0%			
Calcium 20%	Iron	15%			
* Percent Daily Values are diet. Your daily values may depending on your calorie	be higher or				
Calories:	,	2,500			
Total Fat Less than Sat Fat Less than	9	80g 25g			
Cholesterol Less than	- 3	300mg			
Sodium Less than		2,400mg			
Total Carbohydrate	300g	375g			
Dietary Fiber	25g	30g			
Calories per gram:	20 <u>y</u>	Sug			

Fat 9

Carbohydrate 4

Protein 4

Ingredients: Enriched Bleached Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Vegetable Shortening (Interesterified and Hydrogenated Soybean Oils), contains 2% or less of: Salt, Baking Soda, Sodium Acid Pyrophosphate, Distilled Monoglycerides, Enzymes, Vital Wheat Gluten, Cellulose Gum, Fumaric Acid, and Calcium Propionate and Sorbic Acid (to maintain freshness).

Allergens: WHEAT

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