Corn Tortillas, Frying **UPC:** 000-73731-10503-0

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

Net weight (lbs)	Gross weight (lbs)	Ounces/Dozen
18.8	20.2	5.000
Case/Count:	12/60 CT.	
Diameter (in):	5.75 - 6.25	
Moisture (%):	31 - 35	
pH:	4.7 - 5.3	
Color:	Yellow corn	
Flavor:	Clean corn	
Shelf life:	75 days	
Storage:	Store in a cool, dry place	
Bread alternate:	2.25	
OZ Equivalent Grai	n:2.0	
Case dimensions:	18.875" x 12.75" x 6.0"	
Case cube:	.836	
Ti x Hi:	7 x 8	

CORN TORTILLAS FOR FRYING: Shelf Stable: Store in a cool dry place.

If stored under Refrigeration: Bring tortillas to room temperature 8 hours before use.

Keep partially used bags closed, as tortillas will tend to dry if left open. Cut tortillas for chips, or fry whole tortillas, in a 350°F fryer for approximately 30-40 seconds or until bubbling stops and desired color is achieved.

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Serving Size 5 tortil Servings per Packag	,	59g) 12		
Amount per Serving Calories 150	Ca	lories fro	n Fat	15
		% I	Daily Va	alue*
Total Fat 2g				3%
Saturated Fat 0g	ı			0%
Trans Fat 0g	ı			
Cholesterol 0mg				0%
Sodium 5mg				0%
Total Carbohydrate	3	0g	,	10%
Dietary Fiber 2g	J			8%
Sugars 0g				
Protein 3g				
Vitamin A 0%		Vitamin C	0%	
Calcium 2%		Iron	4%	
* Percent Daily Values diet. Your daily values depending on your cald	may b orie ne	e higher or eeds.	lower	
	ries:	2,000	2,500	
	than than	65g 20g	80g 25g	
	than	300mg	300mg	1
	than	2,400mg	2,400n	ng
Total Carbohydrate Dietary Fiber		300g 25g	375g 30g	
Calories per gram:			- 3	

Fat 9

Carbohydrate 4

Protein 4

Ingredients: Whole Grain Corn, Water, Cellulose Gum, Propionic Acid (to preserve freshness), Benzoic Acid and Phosphoric Acid (to preserve freshness), Guar Gum, Amylase.

## Allergens: NONE

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