Mission

00073731286715 - Mission 4.5" Heat Pressed Tortilla 24/12 ct



MARKETING

Heat pressed flour tortillas are designed to perform in texture and taste while it serves as the perfect vehicle for all flavors, from traditional to inspired. They are tender, pliable, and easy to roll and fold. They are ideal for traditional applications like fajitas, burritos, soft tacos, quesadillas, and are a great substitute for bread and rolls. Perfect ingredient carrier for flavorful appetizers, entrees, afternoon snacks and dessert items. Best of all they are shelf stable, no refrigeration is needed. Available in diameters of 4.5”, 6”, 8”, 10”, and 12”.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
28671	00073731286715	24/12 each

Brand	Brand Owner	GPC Description
Mission	MISSION	Bread (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
18 LBR	16.5 LBR	No	United States	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.88 INH	10.75 INH	7.81 INH	0.77 FTQ	10x6	75 Days	33 FAH / 85 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

6 Servings per container

Serving Size **2 tortillas**

Amount Per Serving

Calories **150**

	% Daily Value*
Total Fat 3.5 g	**4%**
Saturated Fat 1 g	**5%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 320 mg	**14%**
Total Carbohydrates 27 g	**10%**
Dietary Fiber 1 g	**4%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 110 mg	8%
Iron 1.7 mg	8%
Potassium 40 mg	0%

* The % Daily Values (DV) 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.

HANDLING SUGGESTIONS

Store in a cool dry place

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - N
- Crustaceans - N
- AU - N
- Mustard - N
- Corn - N
- Molluscs - N

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, Cellulose Gum, Fumaric Acid, and Calcium Propionate and Sorbic Acid (to maintain freshness).

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PREPARATION & COOKING SUGGESTIONS

PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and letstand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heatto 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). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour toprevent drying).

SERVING SUGGESTIONS

Typical Mexican entrees that call for a flour tortilla. Appetizers and other Ethnic dishes

MORE INFORMATION

Website : www.missionfoodservice.com