



FINISHED PRODUCT SPECIFICATIONS & NUTRITIONAL FACTS

Product Code: 06909

Reduced Sodium

Product Description: 9" Ultra Grain Flour Tortilla

16/12 Count

Revision: 1/28/2016 MG: 8/30/12

Supersedes: 10/21/2015

INGREDIENTS: Whole Wheat Flour, Water, Unbleached Enriched Flour (Unbleached wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Vegetable Shortening (palm oil with monoglycerides), Sugar, Honey, Sodium Bicarbonate, Sodium Aluminum Phosphate, Potassium Sorbate (a preservative), Mono and Diglycerides, Fumaric Acid, Calcium Propionate (a preservative), Salt, Dough Conditioner (sodium metabisulfite).

Allergen Statement: Contains Wheat

Shelf Life and Storage: 6 Months Frozen/90 Days Refrigerated/30 Days Ambient

Nutrition Facts

Serving Size 1 tortilla (57g)
Servings Per Container

Amount Per Serving

Calories 170 **Calories from Fat 40**

% Daily Value*

Total Fat 4.5g **7%**

Saturated Fat 2.5g **12%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 150mg **6%**

Total Carbohydrate 29g **10%**

Dietary Fiber 3g **13%**

Sugars 2g

Protein 4g

Vitamin A 0% • **Vitamin C 0%**

Calcium 4% • **Iron 8%**

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,600
Total Fat	Less than	55g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Box/Label Information:

Product Code, Ingredient Declaration, Manufacturer Address, Net Weight, Gross Weight, Kosher Symbol

Bar Code : 10041289069095

Bag seal: Heat sealed

Coding Information:

Julian date of Production ex: 0252 A 2

Coding Description on bag: Days of the year, and the last number of the year, plus shift and line

Coding Information on box: Days of the year and last number of the year plus the shift, line and time

Additional Comments:

OUTSIDE BOX DIMENSIONS

Depth:
Width:
Height:
Case Cube: .92 cuft

Pallet Pattern:

Cases per layer: 8
Layers per Pallet: 6
Cases per Pallet: 48

Chemical Characteristics

Moisture: 28-32% Target 30.0%
pH: 5.5-6.0
aW: <.950
Salt: <1.0

Sensory Attributes:

Color: Tan color, typical of ultragrain flour
Flavor: Typical
Texture: Tender

Multi Column: Azteca test #3 c short ultrgrm

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Vitamin B1 (mg)	0.33
Calories (kcal)	298.72	Vitamin B2 (mg)	0.18
Calories from Fat (kcal)	72.22	Vitamin B3 (mg)	3.9
Calories from SatFat (kcal)	37.88	Vitamin B6 (mg)	0.44
Fat (g)	8.02	Folate (mcg)	51.86
Saturated Fat (g)	4.21	Vitamin B12 (mcg)	0
Trans Fatty Acid (g)	0	Biotin (mcg)	0
Poly Fat (g)	0.93	Pantothenic Acid (mg)	0.44
Mono Fat (g)	2.46	Minerals	
Cholesterol (mg)	0	Sodium (mg)	256.44
Carbohydrates (g)	51.02	Potassium (mg)	325.73
Dietary Fiber (g)	5.81	Calcium (mg)	78.83
Soluble Fiber (g)	-	Iron (mg)	2.74
Insoluble Fiber (g)	-	Phosphorus (mg)	310.34
Total Sugars (g)	3.24	Magnesium (mg)	60.51
Other Carbs (g)	0.42	Zinc (mg)	1.28
Protein (g)	7.74	Iodine (mcg)	0.11
Vitamins		Copper (mg)	0.17
Vitamin A - IU (IU)	3.92		
Vitamin C (mg)	0		
Vitamin D - IU (IU)	0		
Vitamin E - IU (IU)	0		

Case Pack Information:

Pack: 16/12ct
Package Net.Wt: 689g/24.30oz
Case Net Weight: 24.30.00 lbs.
Gross Weight: 25.40 lbs

Ounce Equivalent = 2.00

Grams of Creditable Grain per serving: 2.25



Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 9" Ultragrain Reduced Sodium

Code No: 06909

Manufacturer: **Azteca Foods Inc.**

Serving Size: 1 pc 57g (2.0 oz)

(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: YES NO
(Refer to SP 30-2012 Grain Requirement for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: YES NO How many grams:
(Products with more than 0.24 ounce equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H non-creditable grains may not credit towards the grain requirements for school meals)

III. Use Policy memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G(baked goods), Group H(cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per ounce equivalent; Group H uses the standard of 28 grams creditable grain per ounce equivalent and Group I is reported by volume or weight.)*
 Indicate to which Exhibit A Group (A-I) the product belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per ounce equivalent (16g or 28 g) ² B	Creditable Amount A÷B
Whole Wheat Flour 38.35%	24.544g	16	1.534
Enriched Flour 19.17%	12.269g	16	0.767
			2.301
Total Creditable Amount³			2.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(serving size) X (% of creditable grain in formula) Please be aware that serving sizes other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) ounce equivalent. Do not round up.

Total weight (per portion) of product as purchased: **57g**

Total contribution of product (per portion) 2.25 ounce equivalent

I certify that the above information is true and correct and that a **2.0** ounce portion of this product (ready for serving) provides **2.25** ounce equivalent grains. I further certify that non-creditable grains are **not** above 0.24 ounce equivalent per portion. Products with more than 0.24 ounce equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.



 Signature

Director QA/R & D

 Title

Joseph Lesniak

 Printed Name

3-2-15

 Date

708-563-6634

 Phone Number