

Corn Tortillas, Frying

UPC: 000-73731-07983-6

Mission FS 6" Tri-Color Corn Tortillas 12/60ct

Weights:

Net weight (lbs)	Gross weight (lbs)	Ounces/Dozen
26.3	27.7	7.000

Case/Count:	12/60 CT.
Diameter (in):	5.75 - 6.25
Moisture (%):	33 - 37
pH:	4.7 - 5.3
Color:	White corn, red and blue
Flavor:	Clean corn
Shelf life:	75 days
Storage:	Store in a cool, dry place
Bread alternate:	1.75
OZ Equivalent Grain:	1.75
Case dimensions:	18.875" x 12.875" x 6.5"
Case cube:	.914
Ti x Hi:	7 x 8

Preparation instructions:

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.

Nutrition Facts

Serving Size 3 tortillas (50g)
Servings per Package 20

Amount per Serving
Calories 130 **Calories from Fat 15**

		% Daily Value*
Total Fat	1.5g	2%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	5mg	0%
Total Carbohydrate	25g	8%
Dietary Fiber	2g	8%
Sugars	0g	

Protein 3g

Vitamin A	0%	Vitamin C	0%
Calcium	2%	Iron	4%

* 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	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

Ingredients: Whole Grain Corn, Water, contains 2% or less of: Cellulose Gum, Guar Gum, Enzymes, Dextrose, Red 40 Lake, Red 40, Blue 1 Lake, Yellow 5 Lake, Yellow 5, Yellow 6 Lake, Yellow 6, and Propionic Acid, Benzoic Acid and Phosphoric Acid (to maintain freshness).

Allergens: NONE

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Approved: _____

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GRUMA CORPORATION

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**Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Revised Exhibit A weights per oz. equivalent)**

Product Name Mission ES 6" Tri-Color Corn Tortillas 12/60ct Code No. 7983

Manufacturer Mission Foods Serving Size 3 tortillas (50g)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No X **How many grams:**
(Products with more than 0.24 oz 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.)

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 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-D) the product belongs: B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount ¹
	A	B	A ÷ B
Tortilla (whole wheat or whole corn)	50	28	1.75
A. Total Creditable Amount²			1.75

¹ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz. eq. Do **not** round up.

Total weight (per portion) of product as purchased 50g
Total contribution of product (per portion) 1.75 oz equivalent

I certify that the above information is true and correct and that a 50g portion of this product (ready for serving) provides 1.75 oz. equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz. 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.

RR Ribaul
Signature

Regulatory Affairs Manager
Title

Regan Ribaul
Printed Name

February 11, 2016 (972) 232-5008
Date Phone Number



GRUMA CORPORATION

5601 Executive Drive, Suite 800, Irving, Texas 75038, USA, Phone (972) 232 5000, Fax (972) 232 5175

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

Product Name Mission FS 6" Tri-Color Corn Tortillas 12/60ct Code No. 7983

Manufacturer Mission Foods Serving Size 3 tortillas (50g)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements 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 oz 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.)

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 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; 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	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Grain Corn	29.5	16	1.75
Total Creditable Amount³			1.75

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

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

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

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

Total weight (per portion) of product as purchased 50g

Total contribution of product (per portion) 1.75 oz equivalent

I certify that the above information is true and correct and that a 50g portion of this product (ready for serving) provides 1.75 oz. equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz. 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.

Regan Ribaul
Signature

Regulatory Affairs Manager
Title

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Printed Name

February 11, 2106 (972) 232-5008
Date Phone Number