



FINISHED PRODUCT SPECIFICATIONS & NUTRITION FACTS

Reduced Sodium

Product Code: 06009

Product Description: 10" Ultra Grain Flour Tortilla

8/24 Count

Revision: 1/28/2016

MG: 8/30/12

Supersedes:10/21/2015

INGREDIENTS: Whole Wheat Flour, Water, Unbleached Enriched Flour (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

Nutrition Facts

Serving Size 1 tortilla (57g)
 Servings Per Container

Amount Per Serving		% Daily Value*	
Calories 170	Calories from Fat 40		
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	2,500
Total Fat	Less than	55g	65g
Saturated 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

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

Box /Label Information:

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

Bar Code : 10041289060092

Bag seal: Heat sealed

Bag: Clear

Coding Information:

Julian date of Production ex: 0252 A 2 (DDDY 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 INFORMATION

Depth: 20.56 in.

Width : 10.56 in.

Height: 7.125 in.

Case Cube: 0.90 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 ultragr:

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: 8/24ct
 Package Net.Wt 1361g/48.00oz
 Case Net Weight: 24.00 lbs.
 Gross Weight: 25.50 bs

Ounce Equivalent=2.00

Grams of Creditable Grain per serving: 2.25g



**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: 10" Reduced Sodium Ultragrain Code No.: 06009

Manufacturer: Azteca Foods, Inc. Serving Size 1pc 57g (2.0oz)
(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 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

38.35%
19.17%

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 wheat flour	24.544	16	1.534
enriched flour	12.269	16	0.767
Total Creditable Amount³			2.301

*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) oz eq. Do *not* round up.

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

Total contribution of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2.25 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.

Signature: Joseph Lesniak

Director QA/R&D
Title

Printed Name: Joseph Lesniak

4/21/2014 708-563-6634
Date Phone Number

Reviewed: 6/24/15