Packaging Level : Case

Core

Functional Name : Flour Tortilla

Info Provider : Mission Foods   GLN : 0073731000007

Manufacturer : Mission Foods-Foodservice   GLN : 0073731000007

Brand Owner : MISSION   GLN : 0073731000007

GPC Description : Dough Based Products — Ready to Eat — Savoury (Shelf Stable)

GPC Code : 10000299

GPC Type : Food

Target Market : USA

Country Origin of Product : USA

Product Status : Active

Preliminary Item Status Code :

Brand Name : MISSION

Product Profile : FOOD

Seafood HACCP Regulatory Act :

Seafood HACCP Regulatory Agency :

Seafood HACCP Regulatory Permit Identification :

Seafood HACCP Permit Start Date :

Seafood HACCP Rermit End Date :

Storage and Handling Information

Type of Date on Packaging : PRODUCTION_DATE

Shelf Life : 75   UOM : Days

Shelf Life From Arrival : 45   UOM : Days

Variable Unit : No

Marked with Batch Number : Yes

Temperatures :

Qualifier	Minimum		Maximum	
	Value	UOM	Value	UOM
STORAGE_HANDLING	33	FAH	85	FAH

Order Information

Order Sizing Factor :   UOM :

Trade Item Contact Information

Contacts :

Contact Type	Additional Party Identification	Available Time	Contact Address	Contact Description	Contact Name	GLN	Communication Channel
BXA							View

Packaging

GTIN : 00073731102541

Quantity : 1

Product Code Type : Supplier Assigned

Product Code : 10254

Item ID :

Short Name : Golden Wheat Wraps

Long Name : Mission 12" Golden Wheat Wraps 6/12ct

Net Content : 72   UOM : Each

Product Type : Case

Unique Next Lower Level GTIN :

Barcode Type : GTIN_14

Barcode : 00073731102541

Pack Size Description :

Packaging Information

Packaging :

	Weight	Width	Height	Depth	
			No items to show.		

Product Level Properties

Is Base Unit ? : Yes

Is Consumer Unit ? : No

Dispatchable Unit ? : Yes

Invoice Unit ? : Yes

is Orderable unit ? : Yes

Is Packaging Returnable? : No

Are Non-Sold Items Returnable? : No

Contents of Unmarked Children

Quantity of Inner Pack : 6

Quantity Within Inner Pack :

Individual Unit Minimum : 12   UOM : Count

Individual Unit Maximum : 12   UOM : Count

Contents - Pallet

Pallet TI : 9

Pallet HI : 6

Total Pallet Quantity : 54

Qty Per Layer (TI) :

Qty Of Layers (HI) :

Measures

Depth : 13,31   UOM : Inches

Gross Weight :	18	UOM :	Pounds	Width :	13.31	UOM : Inches
Net Weight :	16.5	UOM :	Pounds	Height :	7.38	UOM : Inches
				Volume :	0.7566	UOM : Cubic Foot

Commercial Distribution Dates

Start Availability Date :	01/01/2000	Discontinue Date :	
Effective Date :	01/01/2000		

Marketing

General Information

Benefits : Tender and pliable - ideal for rolling and folding without cracking. Can be baked, steamed or grilled. Shelf Stable

General Description : Flour

Product Activities :

> No items to show.

Packaging & Storage

Consumer Storage Information : Packed in a cardboard case. Store in a cool dry place

Consumer Usage Information :

Preparation & Cooking

Preparation Type : STEAM

Prep & Cook Suggestions : Bring Tortillas to room temperature: If refrigerated - remove from case and let stand in bag 4-6 hours at room temperature.

Serving Suggestion : Fluff and individually separate each tortilla. Steam Cabinet - return tortillas to bags and place in steam cabinet. Stack no
Ideal for fajitas, burritos, soft tacos, quesadillas, wraps, or substitute for bread

more than three-dozen high. Heat to 160°F. Do not keep more than three hours. Grill - heat grill to 400°F. Heat tortillas on

Marketing Claims

Organic : No   Is Trade Item Packaging made from Renewable Resources :

Is Trade Item Packaging marked Recyclable : Yes each side for five seconds. Microwave - stack no more than six tortillas and heat 45-60 seconds on High.   Is Marked Recyclable ? :

Nutrition

Nutrient Relevant Data Provided :   Number of Servings per package : 72

Child Nutrition Flag : No

Serving Size Information

Serving Size		Serving Size Description	Basis Quantity		Basis Quantity Type Code	Preparation State	Daily Value Intake
Value	UOM		Value	UOM			
104	Gram	104	104	Gram	BY_SERVING	PREPARED	

Nutrition Type	Quantity Contained		Measurement Precision	Daily Value Intake Percent
	Value	UOM		
Calories Total	290	Kilocalorie	APPROXIMATELY	
Calories from Fat	60	Kilocalorie	APPROXIMATELY	
Calcium			APPROXIMATELY	25
Carbohydrates	50	Gram	APPROXIMATELY	17
Cholesterol; method of determination unknown or variable	0	Milligram	APPROXIMATELY	0
Calories Total	1213.36	Kilojoule	APPROXIMATELY	
Protein, total; method of determination unknown or variable	9	Gram	APPROXIMATELY	
Fatty acids, total saturated	3	Gram	APPROXIMATELY	15
Sodium	750	Milligram	APPROXIMATELY	31
Total Diet Fiber	6	Gram	APPROXIMATELY	24
Fat, total	7	Gram	APPROXIMATELY	11

Serving Sizes :

Sugars, total, expression unknown	0	Gram	APPROXIMATELY	
Fatty acids, total trans	0	Gram	APPROXIMATELY	
Vitamin A; method of determination unknown	0	Number of International Units	APPROXIMATELY	0
Vitamin C; method unknown or variable	0	Milligram	APPROXIMATELY	0
Vitamin D; method of determination unknown or variable			APPROXIMATELY	0
Iron, total			APPROXIMATELY	15
Carbohydrate, available		Gram		
Salt Equivalent		Gram		

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
KOSHER	PAREVE	View

Ingredients

Ingredients

Ingredients : Whole Wheat Flour, Enriched Bleached Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Vegetable

Allergen Information

Allergen Relevant Data Provided : Shortening (Interesterified and Hydrogenated Soybean Oils), contains 2% or less of: Salt, Baking Soda, Sodium Acid Pyrophosphate,

Allergens :

Distilled
Monoglycerides, Enzymes, Vital Wheat Gluten, Cellulose Gum, Fumaric Acid, and Calcium Propionate and Sorbic Acid (to maintain

Hazmat

Is Hazmat : No

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :   Hazmat MSDS No :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image Type of Information	File Camera Perspective	Created Date	Image	Notes	Attachment Type	File Format Name	Content Description	File Effective Start Date Time	File Effective End Date Time	Car
	PRODUCT_IMAGE		05/06/2016	📎		Marketing Image High Res	jpg				
	PRODUCT_IMAGE		05/06/2016	📎		Open Case Image	jpg				
	PRODUCT_IMAGE		01/04/2016	📎		Sell Sheet / Mobile Image	jpg				
	PRODUCT_IMAGE		05/06/2016	📎		Case Image	jpg				
	PRODUCT_IMAGE		05/06/2016	📎		Item Image	jpg				

Publications

View	TP Name	TP Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date	Core	Mktg	Nutr

No trading partner / publications to show.

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

Product Name   Mission 12" Whole Wheat Pressed Flour Tortillas 6/12ct   Code No.   10254

Manufacturer   Mission Foods   Serving Size 1 tortilla (104g)

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 X   No____   How many grams: 1.3_____
(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] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
Whole Wheat Flour	43.6	16	2.5
Enriched Wheat Flour	21.8	16	1.25
Total Creditable Amount[3]			3.75

* 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 _____104g____
Total contribution of product (per portion) __3.75__   oz equivalent

I certify that the above information is true and correct and that a __104g__ portion of this product (ready for serving) provides __3.75__ 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.

_____
Signature

Regan Ribaul
Printed Name

Regulatory Affairs Manager
Title

November 12, 2015   (972) 232-5008
Date   Phone Number

gruma

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 12" Whole Wheat Pressed Flour Tortillas 6/12ct   Code No. 10254

Manufacturer   Mission Foods   Serving Size 1 tortilla (104g)

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 _X_   No___   How many grams: _1.3_
(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 Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount[1] A ÷ B
Tortilla (whole wheat or whole corn)	104	28	3.5
A. Total Creditable Amount[2]			3.5

[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 ___104g___
Total contribution of product (per portion) _3.5_ oz equivalent

I certify that the above information is true and correct and that a _104g_ portion of this product (ready for serving) provides _3.5_ 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.

RRibaul (signature)
Signature

Regulatory Affairs Manager
Title

Regan Ribaul
Printed Name

November 12, 2015
Date

(972) 232-5008
Phone Number