

Corn Tortillas, Frying

UPC: 000-73731-10503-0

Mission FS 6" Yellow Corn Tortillas 12/60ct

Weights:		
Net weight (lbs)	Gross weight (lbs)	Ounces/Dozen
18.8	20.2	5.000
Case/Count:	12/60 CT.	
Diameter (in):	5.75 - 6.25	
Moisture (%):	31 - 35	
pH:	4.7 - 5.3	
Color:	Yellow corn	
Flavor:	Clean corn	
Shelf life:	75 days	
Storage:	Store in a cool, dry place	
Bread alternate:	2.25	
OZ Equivalent Grain:	2.0	
Case dimensions:	18.875" x 12.75" x 6.0"	
Case cube:	.836	
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 5 tortillas (59g)			
Servings per Package 12			
Amount per Serving			
Calories	150	Calories from Fat	15
% Daily Value*			
Total Fat	2g		3%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	5mg		0%
Total Carbohydrate	30g		10%
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, and Propionic Acid, Benzoic Acid and Phosphoric Acid (to maintain freshness).

Allergens: NONE

Information contained on this page is to be used only for the product and plant indicated. This information is provided for technical content only and is not intended to comply with type sizes, fonts, and graphics as required by FDA. Final label compliance is the designers and/or printers responsibility.

Approved: _____

Issued: 7/25/2016 10:21:30 AM



GRUMA CORPORATION

1159 Cottonwood Lane, Suite 200, Irving, Texas 75038, USA, Phone (972) 232 5200, Fax (972) 232 5175, (800) 527 1197

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" Yellow Corn Tortillas 12/60ct Code No. 10503

Manufacturer Mission Foods Serving Size 5 tortillas (59g)

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-I) the product belongs: B

Table with 4 columns: Description of Creditable Grain Ingredient*, Grams of Creditable Grain Ingredient per Portion A, Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B, Creditable Amount A ÷ B. Row 1: Whole Grain Corn, 34.9, 16, 2.0. Row 2: Total Creditable Amount 2.0.

Creditable grains are whole-grain meal/flour and enriched meal/flour.
(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
Standard grams of creditable grains from the corresponding Group in Exhibit A.
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 59g
Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 59g portion of this product (ready for serving) provides 2.0 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 (Handwritten: Ribaul)

Regulatory Affairs Manager
Title

Printed Name: Regan Ribaul

Date: April 7, 2015 Phone Number: (972) 232-5008





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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 FS 6" Yellow Corn Tortillas 12/60ct Code No. 10503

Manufacturer Mission Foods Serving Size 5 tortillas (59g)

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-I) the product belongs: B

Table with 4 columns: 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), and Creditable Amount (A ÷ B). Row 1: Tortilla (whole wheat or whole corn), 59, 28, 2.0. Row 2: A. Total Creditable Amount, 2.0.

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 59g
Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 59g portion of this product (ready for serving) provides 2.0 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 (Handwritten: Ribaul)

Regulatory Affairs Manager
Title

Regan Ribaul
Printed Name

April 7, 2015
Date (972) 232-5008
Phone Number

