06942

Corn Tortillas, Frying

Mission FS 6" Yellow Corn Tortillas 12/60ct

Weights:

Net weight (lbs)	Gross weight (lbs)	Ounces/Dozen	
22.5	24.0	6.000	
Case/Count:	12/60 CT.		
Diameter (in):	5.75 - 6.25		
Moisture (%):	32 - 36		
pH:	4.7 - 5.3		
Color:	Yellow corn		
Flavor:	Clean corn		
Shelf life:	75 days		
Storage:	Store in a cool, dry place		
Bread alternate:	2.5		
OZ Equivalent Gra	i n: 2.0		

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.

UPC: 000-73731-06942-4

Nutrition Facts)
Serving Size 4 tortillas (57g) Servings per Package 15	
Amount per Serving Calories 140 Calories from Fat 15	5
% Daily Value*	
Total Fat 1.5g 2%	
Saturated Fat 0g 0%	_
Trans Fat 0g	-
Cholesterol 0mg 0%	-
Sodium 5mg 0%	
Total Carbohydrate 29g 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 FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	
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

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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 6" Yellow Corn Tortillas 12/60ct	Code No. <u>6942</u>	_
Manufacturer	Mission Foods	Serving Size 4 tortillas (57g)	

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 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 Grain Corn	33.7	16	2.0
Total Creditable Amount ³			2.0

^{*} 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.

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 <u>57g</u> Total contribution of product (per portion) <u>2.0</u> oz equivalent

I certify that the above information is true and correct and that a <u>57g</u> portion of this product (ready for serving) provides <u>2.0</u> 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

April 16, 2015 Date (972) 232-5008 Phone Number





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 Revised Exhibit A weights per oz. equivalent)

Product Name <u>Mission 6" Yellow Corn Tortillas 12/60ct</u> Code No. 6942

Manufacturer Mission Foods Serving Size 4 tortillas (57g)

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 noncreditable 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)	57	28	2.0
A. Total Creditable Amour			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 <u>57g</u> Total contribution of product (per portion) <u>2.0</u> oz equivalent

I certify that the above information is true and correct and that a 57g 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.

riban

Signature

Regan Ribaul Printed Name Regulatory Affairs Manager Title

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