

## FINISHED PRODUCT SPECIFICATIONS & NUTRITION FACTS

Product Code:

06009

10" Ultra Grain Flour Tortilla **Product Description:** 

Reduced Sodium

Revision: 1/28/2016

MG: 8/30/12

Supersedes:10/21/2015

8/24 Count

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

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: Lavers per Pallet: Cases per Pallet: 48

#### **Chemical Characteristics**

Moisture:

Target 30.0% 28-32%

pH: aW: 5.5-6.0 <.950

Salt:

<1.0

#### Sensory Attributes:

Color: Flavor:

Tan color typical of ultragrain flour

Texture

Tender

**Typical** 

# **Nutrition Facts**

Serving Size 1 tortilla (57g) Servings Per Container

Calories from Fat 40 Calories 170

% Daily Value Total Fat 4.5g 12% Saturated Fat 2.5g Trans Fat Og 0% Cholesterol Omg Sodium 150mg 6%

10% Total Carbohydrate 29g 13% Dietary Fiber 3g Sugars 2g

Protein 4g

Vitamin A 0% Vitamin C 0%

Iron 8% Calcium 4%

\*Percent Daily Values are diet. Your daily values ma depending on your salori Calorie are based on a 2,000 calorie may be nigher or lower

2.000 ctal Carbohydrate

Calories per gram: Fat 9 : Carbohydrate 4 : Protein 4

Multi Column: Azteca test #3 c short ultragm

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	lodine (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.

crediting method that best fits	the specific needs of the	e menu planner.		
Product Name: 10" Redu	ced Sodium U	ltragrain Cod	e No.: 0600	9
Manufacturer: Azteca F	oods, Inc.	Serving Size 1p (raw dough weight ma	c 57g (2.0	OZ) reditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re	Whole Grain-Rich ( quirements for the Nat	Criteria: Yes X No.	ogram and School	Breakfast Program.)
II. Does the product contain to (Products with more than 0.24 creditable grains may not creditable grains may not creditable.	oz equivalent or 3.99 s	grams for Groups A-G	or 6.99 grams for (	Group H of non-
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I ( of grain component based on crea; Group H uses the standard weight.) Indicate to which Exhibit A G	xhibit A to determine RTE breakfast cerea reditable grains. Grow of 28grams creditable	e if the product fits in ls). (Different methodo ps A-G use the standa grain per oz eq; and C	to Groups A-G (ba blogies are applied and of 16erams cred	aked goods), Group to calculate servings itable grain per or
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A÷B	
whole wheat flou		16	1.534	18
enriched flour	24.544 12.269	16	0.767	
10 to				
	·		2.301	
Total Creditable Amount <sup>3</sup> Creditable grains are whole-grain r	1/0			
(Serving size) X (% of creditable g	rain in formula). Please	neal/liour. be aware that serving size	es other than grams n	nust be converted to
grams. <sup>2</sup> Standard grams of creditable grain <sup>3</sup> Total Creditable Amount must be r	s from the corresponding	Group in Exhibit A		
Total weight (per portion) of pro	duct as purchased 5	7g		
Total contribution of product (pe	er portion) 2.25 oz	equivalent		
I certify that the above informati serving) provides 2.25 equivale portion. Products with more than non-creditable grains may not creditable	ent Grains. I further con 0.24 oz equivalent or	ertify that non-credital	ole grains are not a s A-G or 6.99 gran	bove 0.24 oz eg ner
Signature Lough	Ceoned	Director	QA/R&D	The state of the s

38.35% 19.17%

Joseph Lesniak

Printed Name

7/21/2014 708-563-6634
Phone Number

Reviewed: 6/24/15