Flour Tortillas, Heat Pressed

UPC: 000-73731-33825-4

Mission Hearty Grains® Ultra 10" Heat Pressed Flour Tortillas 12/12ct

Weights:

Net weight (lbs)	Gross weight (lbs)	Ounces/Dozen
19.7	21.1	26.250

Case/Count:	12/12 CT.
Diameter (in):	9.5 - 10.5
Moisture (%):	32 - 36
pH:	5.4 - 6.2
Color:	Light brown
Flavor:	Typical whole wheat
Shelf life:	75 days
Storage:	Store in a cool, dry place
Bread alternate:	2.25
OZ Equivalent Grain:	2.0
Case dimensions:	22.125" x 11.5" x 7.625"
Case cube:	1.123
Ti x Hi:	6 x 7

Preparation instructions:

PREPARATION
Ambient: Ready to use.
Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature.

HEATING
STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours.
GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds.
MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time).

STAGING

Nutrition Facts

Serving Size 1 tortilla (62g)
Servings per Package   12

Amount per Serving

Calories 180   **Calories from Fat**   40

% Daily Value*

Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	10%
Total Carbohydrate 29g	10%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 5g	

Vitamin A	0%	Vitamin C	0%
Calcium	10%	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	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: Water, Whole Wheat Flour, Enriched Bleached Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Shortening (Interesterified and Hydrogenated Soybean Oils), Sugar, contains 2% or less of: Vital Wheat Gluten, Salt, Baking Soda, Sodium Acid Pyrophosphate, Distilled Monoglycerides, Enzymes, Cellulose Gum, Guar Gum, Fumaric Acid, and Calcium Propionate and Sorbic Acid (to maintain freshness).

Allergens: WHEAT

Approved:_____

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

Product Name Mission Hearty Grains® Ultra 10" Flour Tortillas 12/12ct Code No. 33825

Manufacturer Mission Foods   Serving Size 1 tortilla (62g)

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: 1.09
(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	21	16	1.25
Enriched Wheat Flour	17	16	1.0
Total Creditable Amount[3]			2.25

* 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 _____62g_____
Total contribution of product (per portion) __2.25__ oz equivalent

I certify that the above information is true and correct and that a __62g__ portion of this product (ready for serving) provides _2.25_ 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

Regulatory Affairs Manager
Title

Regan Ribaul
Printed Name

January 25, 2016
Date

(972) 232-5008
Phone Number

GRUMA CORPORATION

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 Hearty Grains® Ultra 10" Flour Tortillas 12/12ct   Code No.   33825

Manufacturer   Mission Foods   Serving Size 1 tortilla (62g)

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:** 1.09
(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)	62	28	2.0
A. Total Creditable Amount[2]			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 ____62g____
Total contribution of product (per portion) ___2.0___ oz equivalent

I certify that the above information is true and correct and that a ___62g___ 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.

_____   Regulatory Affairs Manager
Signature   Title

Regan Ribaul   January 25, 2016   (972) 232-5008
Printed Name   Date   Phone Number