

FINISHED PRODUCT SPECIFICATIONS & NUTRITIONAL FACTS

Product Code: 91619

Product Description: 10" Salad Shell Ultra Grain

24/6 Count

Supersedes: 12/19/2014

Revision: 10/21/2015

MG: 7/19/13

Nutrition Facts

Serving Size one tortilla (59g) Servings Per Container

Amount Per Serving

 Calories 280
 Calories from Fat 150

 ** Daily Value*

 Total Fat 17g
 27%

 Saturated Fat 3.5g
 18%

 Trans Fat 0g
 0%

 Cholesterol 0mg
 0%

 Sodium 210mg
 9%

 Total Carbohydrate 28g
 9%

 Dietary Fiber 2g
 10%

Sugars 0g Protein 4g

Vitamin A 0% • Vitamin C 0%
Calcium 2% • 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 per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Allergen Statement: Contains Wheat

Shelf Life:

90 Days Refrigerated

INGREDIENTS: Whole Wheat Flour, Unbleached Enriched Flour [Unbleached flour, niacin,

reduced iron, thiamine mononitrate, riboflavin, folic acid], Vegetable Oil (Corn Oil, Canola Oil

and/or Sunflower Oil), Glycerine, Water, Palm Oil (with mono-glycerides), Salt, Baking Powder

(Sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate, calcium

6 Months Frozen

Product Information on the box:

Product Code, Ingredient Declaration, Manufacturer Address, Net Weight, Gross Weight

Kosher Symbol

Bar Code : 10041289916191
Bag seal: Heat sealed
Bag: Clear Bag
Coding Information:

Julian date of Production ex: 0252 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, Case

Count and Time

Additional Comments:

Outside Box Dimensions

Depth: 22.563 inch
Width: 11.375 inch
Height: 9.000 inch
Case Cube: 1.34 cuft

Pallet Pattern:

Cases per Pallet: 42
Cases per layer: 6
Layers per Pallet: 7

Chemical Characteristics

Moisture: 13.00-16.00% Target 14.5% aW: <.870

4.070

Form, Bake & Fill Crispy Salad Shells. To bake lightly press one thawed tortilla inside each Azteca Crispy Bake Pan. (Sold separately)

Thawing and baking Instructions, printed on the box.

Sensory Attributes

Color: Tan

Flavor: Par-Fried Ultragrain Tortilla Texture: Once baked Salad Shell is crispy Multi Column: Azteca 2013 Salad Shell Ultra Grain Flour

| Nutrients | Per 100g | Nutrients | Per 100g |
|-----------------------------|----------|-----------------------|----------|
| | rei 100g | | |
| Basic Components | | Vitamin B1 (mg) | 0.30 |
| Calories (kcal) | 470.58 | Vitamin B2 (mg) | 0.18 |
| Calories from Fat (kcal) | 256.28 | Vitamin B3 (mg) | 3.32 |
| Calories from SatFat (kcal) | 54.72 | Vitamin B6 (mg) | 0.29 |
| Fat (g) | 29.64 | Folate (mcg) | 55.15 |
| Saturated Fat (g) | 6.08 | Vitamin B12 (mcg) | 0 |
| Trans Fatty Acid (g) | 0 | Biotin (mcg) | 0 |
| Poly Fat (g) | 14.75 | Pantothenic Acid (mg) | 0.29 |
| Mono Fat (g) | 8.64 | Minerals | |
| Cholesterol (mg) | 0 | Sodium (mg) | 354.85 |
| Carbohydrates (g) | 47.76 | Potassium (mg) | 118.23 |
| Dietary Fiber (g) | 4.19 | Calcium (mg) | 20.28 |
| Soluble Fiber (g) | - | Iron (mg) | 2.38 |
| Insoluble Fiber (g) | - | Phosphorus (mg) | 137.53 |
| Total Sugars (g) | 0.54 | Magnesium (mg) | 40.56 |
| Other Carbs (g) | - | Zinc (mg) | 0.85 |
| Protein (g) | 6.74 | lodine (mcg) | 0.77 |
| Vitamins | | Copper (mg) | 0.11 |
| Vitamin A - IU (IU) | 2.62 | | |
| Vitamin C (mg) | 0 | | |
| Vitamin D - IU (IU) | 0 | | |
| Vitamin E - IU (IU) | 5.22 | | |

Case Pack Information

Pack: 24/6 Count
Package Net.Wt: 354.00g/12.48 oz
Case Net Weight: 18.70 lbs.
Gross Weight: 20.40 lbs

Ounce Equivalent=2.00
Grams of Creditable Grain per serving= 2.00

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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)

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.

| Product Name: 10" Sala | d Shell Ultr | agrain Code | No.: 91619 |) | | |
|---|---|---|-------------------------------------|-------------------------------------|--|--|
| Manufacturer: Azteca F | oods, Inc. | Serving Size 1 s | shell 59g y be used to calculate | (2.00Z) creditable grain amount) | | |
| 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 (Products with more than 0.24 creditable grains may not creditable states) | oz equivalent or 3.99 g | grams for Groups A-G | or 6.99 grams for | | | |
| 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 serving 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: | | | | | | |
| 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 | 17.532 g | 16 | 1.096 | 1 | | |
| enriched flour | 17 004 g | 16 | 1 063 | | | |

Total Creditable Amount Creditable grains are whole-grain meal/flour and enriched meal/flour.

29.22% 28.34%

Total weight (per portion) of product as purchased 59q Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a2 ... Oqunce portion of this product (ready for serving) provides . Doz 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.

Director QA/R&D Joseph Lesniak Printed Name Reviewed: 6/24/15

2.159

⁽Serving size) X (% of creditable grain in formula). Please be aware that serving sizes 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.