

Packaging Level : Case

Core

Functional Name : Flour Tortilla Product Status : Active

Info Provider : Mission Foods GLN : 0073731000007 Preliminary Item Status Code :

Manufacturer : Mission Foods-Foodservice GLN : 0073731000007 Brand Name : MISSION

Brand Owner : MISSION GLN : 0073731000007 Product Profile : FOOD

GPC Description : Dough Based Products – Ready to Eat – Savoury (Shelf Stable) Seafood HACCP Regulatory Act :

GPC Code : 10000299 Seafood HACCP Regulatory Agency :

GPC Type : Food Seafood HACCP Regulatory Permit Identification :

Target Market : USA Seafood HACCP Permit Start Date :

Country Origin of Product : USA Seafood HACCP Permit End Date :

Storage and Handling Information

Type of Date on Packaging : PRODUCTION_DATE Shelf Life : 75 UOM : Days

Temperatures :

Qualifier	Minimum		Maximum	
	Value	UOM	Value	UOM
STORAGE_HANDLING	33	FAH	85	FAH

Shelf Life From Arrival : 45 UOM : Days

Variable Unit : No Marked with Batch Number : Yes

Order Information

Order Sizing Factor : UOM :

Trade Item Contact Information

Contact Type	Additional Party Identification	Available Time	Contact Address	Contact Description	Contact Name	GLN	Communication Channel
BXA							<input type="button" value="View"/>

Packaging

GTIN : 00073731104255

Quantity : 1

Product Code Type : Supplier Assigned

Product Code : 10425 Barcode Type : GTIN_14

Item ID : Barcode : 00073731104255

Short Name : Flour Tortillas, Heat Pressed Pack Size Description :

Long Name : Mission 10" Heat Pressed Whole Wheat Tortillas 12/12ct

Net Content : 144 UOM : Each

Product Type : Case

Unique Next Lower Level GTIN :

Packaging Information

Packaging :

Weight	Width	Height	Depth
No items to show.			

Product Level Properties

Is Base Unit ? : Yes

Is Consumer Unit ? : No Is Packaging Returnable? : No

Dispatchable Unit ? : Yes Are Non-Sold Items Returnable? : No

Invoice Unit ? : Yes

is Orderable unit ? : Yes

Contents of Unmarked Children

Quantity of Inner Pack : 12

Quantity Within Inner Pack :

Individual Unit Minimum : 12 UOM : Count

Individual Unit Maximum : 12 UOM : Count

Contents - Pallet

Pallet TI : 6 Qty Per Layer (TI) :

Pallet HI : 7 Qty Of Layers (HI) :

Total Pallet Quantity : 42

Measures

Depth : 22.125 UOM : Inches

Gross Weight : 24	UOM : Pounds	Width : 11.5	UOM : Inches
Net Weight : 22.5	UOM : Pounds	Height : 7.625	UOM : Inches
		Volume : 1.1227	UOM : Cubic Foot

Commercial Distribution Dates

Start Availability Date : 01/01/2000

Effective Date : 01/01/2000

Discontinue Date :

Marketing

General Information

Benefits : Versatile tortillas with a scratch made appearance. Tender and pliable - ideal for rolling and folding without cracking. Can be baked, steamed or grilled. Shelf stable

General Description : Flour

Product Activities :

 No items to show.

Packaging & Storage

Consumer Storage Information : Packed in a cardboard case. Store in a cool dry place.

Consumer Usage Information :

Preparation & Cooking

Preparation Type : STEAM

Prep & Cook Suggestions : Bring Tortillas to room temperature: If refrigerated - remove from case and let stand in bag 4-6 hours at room temperature.

Serving Suggestion : Fluff and individually separate each tortilla. Steam Cabinet - return tortillas to bags and place in steam cabinet. Stack no Ideal for fajitas, burritos, soft tacos, quesadillas, wraps, or substitute for bread

Marketing Claims

Organic : No

Is Trade Item Packaging made from Renewable Resources :

Is Trade Item Packaging marked Recyclable : Yes

each side for five seconds. Microwave - stack no more than six tortillas and heat 45-60 seconds on High. Is Marked Recyclable ? :

Nutrition

Nutrient Relevant Data Provided :

Number of Servings per package : 144

Child Nutrition Flag : No

Serving Size Information

Serving Size	Serving Size Description	Basis Quantity	Basis Quantity Type Code	Preparation State	Daily Value Intake
Value UOM		Value UOM			
71	Gram 71	71	Gram BY_SERVING	PREPARED	
Nutrition Type		Quantity Contained		Measurement Precision	Daily Value Intake Percent
		Value	UOM		
Calcium				APPROXIMATELY	18
Carbohydrates		34	Gram	APPROXIMATELY	11
Cholesterol, method of determination unknown or variable		0	Milligram	APPROXIMATELY	0
Calories Total		836.8	Kilojoule	APPROXIMATELY	
Iron, total				APPROXIMATELY	10
Protein, total; method of determination unknown or variable		6	Gram	APPROXIMATELY	
Fatty acids, total saturated		2	Gram	APPROXIMATELY	10
Sodium		510	Milligram	APPROXIMATELY	21
Total Diet Fiber		4	Gram	APPROXIMATELY	16
Fat, total		5	Gram	APPROXIMATELY	8
Sugars, total, expression unknown		0	Gram	APPROXIMATELY	

Serving Sizes :

Fatty acids, total trans	0	Gram	APPROXIMATELY	
Vitamin A; method of determination unknown	0	Number of International Units	APPROXIMATELY	0
Vitamin C; method unknown or variable	0	Milligram	APPROXIMATELY	0
Vitamin D; method of determination unknown or variable			APPROXIMATELY	0
Calories Total	200	Kilocalorie	APPROXIMATELY	
Calories from Fat	40	Kilocalorie	APPROXIMATELY	
Carbohydrate, available		Gram		
Salt Equivalent		Gram		

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
KOSHER	PAREVE	View

Ingredients

Ingredients

Ingredients : Whole Wheat Flour, Enriched Bleached Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Vegetable

Allergen Information

Allergen Relevant Data Provided: Shortening (Interesterified and Hydrogenated Soybean Oils), contains 2% or less of: Salt, Baking Soda, Sodium Acid Pyrophosphate,

Allergens :

Distilled
Monoglycerides, Enzymes, Cellulose Gum, Fumaric Acid, and Calcium Propionate, and Sorbic Acid (to maintain freshness).

Hazmat

Is Hazmat :

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :

Hazmat MSDS No :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image	Type of Information	File Camera Perspective	Created Date	Image	Notes	Attachment Type	File Format Name	Content Description	File Effective Start Date Time	File Effective End Date Time	Car
		PRODUCT_IMAGE		05/06/2016			Marketing Image High Res	jpg				
		PRODUCT_IMAGE		05/06/2016			Open Case Image	jpg				
		PRODUCT_IMAGE		01/04/2016			Sell Sheet / Mobile Image	jpg				
		PRODUCT_IMAGE		05/06/2016			Case Image	jpg				
		PRODUCT_IMAGE		05/06/2016			Item Image	jpg				

Publications

View	TP Name	TP Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date	Core	Mktg	Nutr
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No trading partner / publications to show.



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 10" Whole Wheat Pressed Flour Tortillas 12/12ct Code No. 10425

Manufacturer Mission Foods Serving Size 1 tortilla (71g)

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: 0.01
(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).

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). Rows include Whole Wheat Flour, Enriched Wheat Flour, and Total Creditable Amount (2.5).

* 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 71g
Total contribution of product (per portion) 2.5 oz equivalent

I certify that the above information is true and correct and that a 71g portion of this product (ready for serving) provides 2.5 oz. equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Signature (Handwritten: Ribaul)

Regulatory Affairs Manager
Title

Printed Name: Regan Ribaul

Date: April 22, 2015 Phone Number: (972) 232-5008





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 Mission 10" Whole Wheat Pressed Flour Tortillas 12/12ct Code No. 10425

Manufacturer Mission Foods Serving Size 1 tortilla (71g)

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: 0.01
(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), 71, 28, 2.5. Row 2: A. Total Creditable Amount, 2.5.

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 71g
Total contribution of product (per portion) 2.5 oz equivalent

I certify that the above information is true and correct and that a 71g portion of this product (ready for serving) provides 2.5 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 22, 2015 Phone Number: (972) 232-5008

