



FINISHED PRODUCT SPECIFICATIONS & NUTRITIONAL FACTS

Product Code: 06109
Product Description: 6" Ultra Grain Flour Tortilla

Reduced Sodium

| | | |
|-------------|--|-------------|
| 30/12 Count | Revision Date: 1/28/2016 Supersedes: 10/21/2016 | GM: 8/30/12 |
|-------------|--|-------------|

INGREDIENTS: Whole Wheat Flour, Water, Unbleached Enriched Flour (Unbleached 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

| Nutrition Facts | |
|---|----------------------|
| Serving Size 1 tortilla (30g) Servings Per Container | |
| Amount Per Serving | |
| Calories 90 | Calories from Fat 20 |
| % Daily Value* | |
| Total Fat 2.5g | 4% |
| Saturated Fat 1.5g | 6% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 75mg | 3% |
| Total Carbohydrate 15g | 5% |
| Dietary Fiber 2g | 7% |
| Sugars 1g | |
| Protein 2g | |
| Vitamin A 0% | Vitamin C 0% |
| Calcium 2% | Iron 4% |

*Percent Daily Values are based on a diet of 2,000 calories a day. Your daily values may be higher or lower depending on your calorie needs.

| | Calories: 2,000 | 2,500 |
|--------------------|-------------------|---------|
| Total Fat | Less than 65g | 80g |
| Saturated 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

Box/Label Information:
 Product code, Ingredient Declaration, Manufacturer Address, Net Weight, Gross Weight, Kosher Symbol
Bar Code : 10041289061099
Bag seal: Heat sealed

Coding Information:
 Julian date of Production ex: 0252 A 2 (DDDY, A for 1st shift, 2 for Line)
 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

Multi Column: Azteca test #3 c short ultragr

| 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 | Iodine (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 | | |

Additional Comments:

OUTSIDE BOX DIMENSIONS
 Depth: 20.0625 inch
 Width: 13.1875 inch
 Height: 6.1250 inch
 Case Cube: .94 cuft

Pallet Pattern:
 Cases per Layer: 7
 Layers per pallet: 10
 Cases per Pallet: 70

Case Pack Information:
 Pack: 30/12ct
 Net.Wt 360g/12.7oz package
 Case Net Weight: 23.8lbs.
 Gross Weight: 24.9lbs

Chemical Characteristics
 Moisture: 28-32% Target 30.0%
 pH: 5.5-6.0
 aW: <.950
 Salt: <1.0

Sensory Attributes:
 Color: Tan color typical of ultragrain flour
 Flavor: Typical
 Texture: Tender

Ounce Equivalent = 1.00
Grams of Creditable Grain per serving: 1.00



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: 6" ultragrain reduced sodium tortilla Code No.: 06109
 Manufacturer: Azteca Foods, Inc. Serving Size 1 tortilla 30g (1.0 oz)
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes 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 **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 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 | Gram Standard of Creditable Grain per oz equivalent | Creditable Amount |
|---|---|---|-------------------|
| | | A B | A ÷ B |
| whole wheat flour 38.35% | 13.039 | 16 | 0.815 |
| enriched flour 19.17% | 6.518 | 16 | 0.407 |
| | | | 1.222 |
| Total Creditable Amount³ | | | |

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

¹(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

²Standard 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 30g
 Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that 1.0 ounce portion of this product (ready for serving) provides 1.0 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.

Signature Joseph S. Lesnick

Title DIR: QA/R&D

Printed Name JOSEPH S. LESNICK

Date 9/23/13 Phone Number 708-563-6634

Reviewed May 29, 2015