



MISSION FOODS

014792 - Tortillas 4.5 Flour Pressed Spec

Heat pressed flour tortillas are designed to perform in texture and taste while it serves as the perfect vehicle for all flavors, from traditional to inspired. They are tender, pliable, and easy to roll and fold. They are ideal for traditional applications like fajitas, burritos, soft tacos, quesadillas, and are a great substitute for bread and rolls. Perfect ingredient carrier for flavorful appetizers, entrees, afternoon snacks and dessert items. Best of all they are shelf stable, no refrigeration is needed. Available in diameters of 4.5, 6, 8, 10, and 12.



* Benefits

Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

Table with 2 columns: Nutrient Name, % Daily Value*. Rows include Total Fat, Saturated Fat, Trans Fat, Cholesterol, Sodium, Total Carbohydrate, Dietary Fiber, Total Sugars, Includes Added Sugar, Protein, Vitamin D, Calcium, Iron, Potassium.

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

Allergens

Handling Suggestions

Store in a cool dry place

Serving Suggestions

Typical Mexican entrees that call for a flour tortilla. Appetizers and other Ethnic dishes

Prep & Cooking Suggestions

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 160F. Do not hold for more than 2 hours. GRILL: Heat grill to 400F. 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 Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).

Product Specifications

Table with 3 columns: Brand, Manufacturer, Product Category. Values: MISSION FOODS, Mission Foods a Division Of Gruma Corporation, Tortillas & Wraps

Table with 5 columns: MFG #, SPC #, GTIN, Pack, Pack Desc. Values: 28671, 014792, 00073731286715, 24, 24 / 12.0 1N

Table with 6 columns: Gross Weight, Net Weight, Catch Weight, Country of Origin, Kosher, Child Nutrition. Values: 18lb, 16.5lb, No, USA, Yes, No

Shipping Information

Table with 7 columns: Length, Width, Height, Volume, TlxHI, Shelf Life, Storage Temp From/To. Values: 15.88in, 10.75in, 7.81in, 0.77ft3, 10x6, 75DAYS, 33°F / 85°F



MISSION FOODS

014792 - Tortillas 4.5 Flour Pressed Spec

Heat pressed flour tortillas are designed to perform in texture and taste while it serves as the perfect vehicle for all flavors, from traditional to inspired. They are tender, pliable, and easy to roll and fold. They are ideal for traditional applications like fajitas, burritos, soft tacos, quesadillas, and are a great substitute for bread and rolls. Perfect ingredient carrier for flavorful appetizers, entrees, afternoon snacks and dessert items. Best of all they are shelf stable, no refrigeration is needed. Available in diameters of 4.5, 6, 8, 10, and 12.



Nutrition Analysis

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

