





Product Description



Attached Divisions

2 - GROCERY - DRY Super Class 22 - GROCERY, DRY Class

Category 171 - FLOUR, CORNMEAL & CRACKER MEAL Group 1400 - FLOUR

Manufacturer Number 44989 - AZTECA MILLING LP

Manufacturer GLN Number 0037297000000 **Minority Code** 1 - NA **Brand Name** MASECA

Brand Type 1 - National Country of Origin - Grown/Harvested US - United States

Country of Origin - Processed

Primary ASYS # 0447342

Secondary ASYS #

Primary PSYS # Product Master # 3920875 USF Product # 3920875 Manufacturer Product # 33367 Item ID 12343274

Cash and Carry Eligible

50 LB

50 LB

CA

CA

Core

FLOUR, CORN WHITE UNBLEACHED Catch Weight Item Sales Pack Size **Manufacturer Description** Purchase Pack Size **Customer Description** Sales UOM **ASYS Description** FLOUR, CORN WHT UNBLC SUPRM #1 **Smallest Sales Pack Unit Retail Description Each Conversion Factor Additional Description** Smallest Sales Pack USF Product # **Brand Owner Name** Kosher Certified 00037297500111 SCC **Halal Certified**

Yes 00037297500111 **GTIN Child Nutrition Label Available**

Barcode Attribute Beef Grade 037297500111 Retail UPC Certified Angus Beef (CAB)

Replacement USF Product Number LFTB and BLBT Free Pre-Frozen USF Product Number Og Trans Fat per serving Status Active **Organic Certified** No PIM Add Date 12/12/2020

Made from Renewable Resources Discontinued Date Recyclable Meat Buyers Guide Cage Free

Approved Manufacturers 044989 AZTECA MILLING LP **Rainforest Alliance Certified** No ESE Nο

CES Catalog Page Number

Operation

Purchase Pack Depth Sales Pack Depth 24 inches 24 inches Purchase Pack Width Sales Pack Width 16 inches 16 inches Purchase Pack Height 6.5 inches Sales Pack Height 6.5 inches Net Weight 50 lbs Volume 1.444 cubic feet **Gross Weight** 50 lbs Shelf Life 180 days

Bill of Lading Code 997 - FOODSTUFFS **Guaranteed Shelf Life** Storage Code 10 - DRY FOOD Code Date Flag Yes

Star Category 14:001 - COMMODITY INGREDIENTS: SUGAR/FLOUR/SALT Basis RRE Flag Mfr Pallet Hi

10 Mfr Pallet Ti Hazardous **Handling Instructions** Anticipated shelf life for this product is up to 6 months. Is Item a Consumer Unit Shelf life is dependent upon maintaining good storage procedures, such as good housekeeping practices, handling product on a first in / first out bassis, and storing product in the shelf life than 10 dependent product in the shelf life than 1 Is Trade Item a Base Unit Yes

in a cool (less than 80 degree Farenheit) and dry place (Less than 60%)

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Allergen Relevant Data Provided Allergen Relevant Data

Cash and Carry Eligible Yes

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Nutritional Values

Household Serv	ing Size	a 1 cu	р		QTY	UOM	RDV		QTY UOM RDV	QTY UOM RDV	ALLERG	ENS
	QTY	UOM	RDV	Polyunsaturated	2.26	g	0%	Magnesium		Omega 3	Celery	Not Known
Recommended				Fat	2.20	g	0.70	Pantothenic		Acids	Crustacean	Free From
Serving Size				Monounsaturated	.92	g	0%	Acid		Omega 6	Eggs	Free From
Serving Size	1	CU		Fat		9	0 70	Biotin		Acids	Fish	Free From
Servings per	756			Other				Riboflavin		Vitamin	Milk	Free From
Trade Item	750			Carbohydrates				Niacin		B ₆	Mustard	Free From
Calories per	370			Ash				Niacin		Vitamin	Peanuts	Free From
Serving				Zinc				Equivalent		B ₁₂	Sesame	Free From
Calories from	0			Iodine				Thiamin			Soy	Free From
Fat per Serving	0			Folate	0	mcg	0%	Copper		Vitamin Beta-	Tree Nuts	Free From
Total Fat	4.09	g	2%	Phosphorous				Soluble		Carotene	Wheat	Free From
Saturated Fat	.86	_	0%	Nutrient				Fiber		Vitamin	Allergen -	
Trans Fat	.00	g	0.70	Relevant Data Provided				Insoluble		E	Gluten(other	
Cholesterol	0	g	0%	Nutrient				Fiber		- Vitamin	than Wheat)	
Sodium	179.25	mg mg	2%	Relevant Data				Alcohol		K	Gluten Free	
Total	1/9.23	ilig	270	Provided Date				Sugar Alcohol			Certified	
Carbohydrates	75.41	g	20%								Gluten Free	Yes
Dietary Fiber	6.14	q	8%					Water			Halal Certified	
Total Sugar	1.23	q	0%								Kosher	Yes
Added Sugars	1.23	9	0 70								Certified	
Protein	7.88	0									Contains	
Calcium	64.6	g mg	2%								Lactose	
Iron	2.28		2%								Contains Latex	
ron Potassium	2.28	mg	2%								Made with Gluten Free	
Vitamin C	211	mg	0%								Ingredients	
	0										No MSG Added	
Vitamin D	0	mcg	0%								MSG Free	
Vitamin A											No	
											Nitrate/Nitrites	
											Added	
											Vegan	
											Vegetarian	

Ingredients CORN TREATED WITH HYDRATED LIME, SODIUM PROPIONATE, CELLULOSE GUM AND FUMARIC ACID ADDED TO PRESERVE FRESHNESS

Merchandising

Merchandising Business Unit Name GROCERY & DAIRY - 100001 Merchandising Director Name COMMODITY GROCERY - 10003 Merchandising Desk Name COMMODITY GROCERY - 1008

Merchandising Category Name FLOUR - 134 Merchandising Business Unit Associate GROCERY & DAIRY Merchandising Director Associate HODGSON Merchandising Desk Associate HOGAN

Product Search Keywords

Benefits The #1 selling instant corn masa flour in the United

States, Mexico and Central America.

Serving Suggestions 1/4 cup

ADD APPROXIMATELY 60 POUNDS OF WATER FOR **Preparation Instructions**

EACH BAG OF MASECA CORN MASA FLOUR (1.2 POUNDS OF WATER FOR EACH POUND OF MASECA CORN MASA FLOUR) MIX WELL FOR 3 TO 5 MINUTES, BUT DO NOT OVERMIX.

Cat Seg Type 01 Value Cat Seg Type 02 Cat Seg Type 03 Value Value Cat Seg Type 04 Value Cat Seg Type 05 Value Cat Seg Type 06 Value

Cat Seg Type 07	Value	
Cat Seg Type 08	Value	
Cat Seg Type 08	Value	
Cat Seg Type 10	Value	

Nutritional Claims & Without

CLAIMS	Value	CLAIMS	VALUE
All Natural USDA		No Added Preservatives	
Og Trans Fat per serving		No Artificial Colors	
Child Nutrition Credit	No	No Artificial Flavors	
Child Nutrition Label Available		No High Fructose Corn Syrup	
Fat Free		No Salt Added	
From cows not treated with rbst		No Sugar Added (NSA)	
Low Calories		Reduced Calories	
Low Cholesterol		Reduced Fat	
Low Fat		Reduced Sodium	
Low Sodium		Uncured	
Made w/o Artificial ingredients: Flavors, Colors, or Added		USDA Meal Pattern Requirements Flag	
Preservatives		Zero Calories	
Made with Whole Grains			
Minimally Processed			

VALUE

No









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Cash and Carry Eligible Yes

Images



Responsibly Sourced

Aquaculture Certification Council Certified

Best Aquaculture Practices Certified

Biodegradable Products Institute (BPI) Certified Compostable

BPA Non Intent Cage Free

Cedar Grove Certified Compostable

Certified Angus Beef (CAB)

Certified Humane

Certified Processed Chlorine Free

Certified Totally Chlorine Free

Contains Prop 65 Regulated Chemicals

Dolphin Safe Certified EPA Compliant Recycled Fiber Certified

Fair Trade Certified

Forest Stewardship Council (FSC) Certified

Free Range

Grain Fed/Vegetable Grain Fed

Grass Fed

VALUE CLAIMS

Green Seal Certified

Made from Renewable Resources

Made with Post-Consumer Recycled Content

Marine Stewardship Council Certified

No Animal By-Products

Non-GMO Certified

Organic Certified Organic Claim Agency

Organic Trade Item Code

Program for the Endorsement of Forest Certification (PEFC)

Rainforest Alliance Certified Raised without Added Hormones

No Added Synthetic Hormones Raised without Antibiotics

Antibiotic Free

Real California Milk

Recyclable

Sustainable Forestry Initiative (SFI) Certified

UL Eco-Logo Certified USDA BioPreferred Certified