

About 12 servings per container Serving Size 1 Tortillas			
Amount Per Serving Calories 2	70		
% Daily Value*			
Total Fat 6g	8%		
Saturated Fat 3g	15%		
Trans Fat Og			
Cholesterol Omg	0%		
Sodium 630mg	27%		
Total Carbohydrate 46g	17%		
Dietary Fiber 1g	4%		
Total Sugars Og			
Includes Og Added Sugars	0%		
Protein 7g			
Vitamin D Omcg	0%		
Calcium 30mg	2%		
Iron 1mg	6%		
Potassium 62mg	0%		
*Percent Daily Values are based on a 2,0 calorie diet. Your Daily Values may be hi or lower depending on your calorie need	gher		

IMAGES





RUDY'S 12" BURRITO FLOUR Tortillas 12/12CT

UPC CODE: 22254-03029

- Facility is SQF certified.
- Product is processed, packaged, and stored in conformance to provisions in the Food, Drug and Cosmetic Act

PRODUCT ATTRIBUTES

- Trans Fat Free
- No Artificial Color
- No Artificial Flavor

PREPARATION INSTRUCTIONS

-Steam Cabinet: Place room temperature tortillas in steam cabinet at 160°F. Stack no more than 3 dozen high and hold no more than 2 hours.

-Grill: With grill at 400°F heat tortillas 10 - 15 seconds on each side.

-Microwave: Place no more than 6 tortillas between 2 damp paper towels. Microwave on high for 40 - 50 seconds or until warm. Unwrap tortillas for use.

MASTER CASE

Weight: 32.5 lbs.	Pack: Stack	Width: 12.38 in	Cubic Feet: 1.16
Case: 12/12 ct	Height: 24.88 in	Depth: 6.48 in	

PALLET CONFIGURATION

T1: 4

INGREDIENTS

Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Contains 2% or less of Tortilla Mix (Salt, Dough Conditioners [monoglycerides, mono-& Diglycerides, (DATEM), Calcium Sulfate, Enzymes, Wheat Starch, Sodium Metabisulfite], Leavening [sodium bicarbonate, sodium aluminum phosphate], Guar Gum to Maintain Freshness: [Sodium Propionic Acid, Sodium Hydroxide (for pH adjustment) and Sorbic Acid], and Furmanic Acid. Allergens: Contains Wheat.

STORAGE

Shelf Life: Dry/Refrigerated/Frozen- 14/60/180

HI: 11

-Frozen tortillas should be kept frozen into and at distributors, temp range -10°F to 10°F. Tortillas may ship from distributors refrigerated at 33°F to 40°F.

Tortillas should be refrigerated at the store.

-Refrigerated tortillas should be kept refrigerated into and at distributors, temp range 33°F to 40°F.

-Ambient tortillas should be kept ambient into and at distributors

