

## **Nutrition Facts**

About 40 servings per container
Serving Size 3 Tortillas (51g)

Amount Per Serving	
Calories	10

% Daily Value*	
1%	
0%	
0%	
0%	
8%	
7%	
0%	

#### Protein 2g

Vitamin D 0mcg	0%
Calcium 148mg	10%
Iron 0mg	0%
Potassium 91mg	2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

#### IMAGES





# RUDY'S 6.25" YELLOW CORN TORTILLA 5/10DZ

#### **ITEM NUMBER: 2302**

- · 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
- · Gluten Free

· No Artificial Flavor

#### PREPARATION INSTRUCTIONS

- -Steam Cabinet: Place room temperature tortillas in steam cabinet at  $160^{\circ}$ 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: 22.65 lbs. Pack: Stack Width: 12.81 in Cubic Feet: .99

Case: 5/10 dz Height: 19 in Depth: 7 in

### **PALLET CONFIGURATION**

T1: 7 HI: 8

#### **INGREDIENTS**

White Corn, Water, and Lime.

#### **STORAGE**

Shelf Life: Dry/Refrigerated/Frozen- 7/60/180

- -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.

