

Nutrition Facts

About 25 servings per container Serving Size 2 Tortillas (56g)

Amount Per Serving Calories	110
% Dai	ly Value*
Total Fat 1g	1%
Saturated Fat Og	0%
<i>Trans</i> Fat Og	
Cholesterol Omg	0%
Sodium 5mg	0%
Total Carbohydrate 22g	8%
Dietary Fiber 2g	7%
Total Sugars Og	
Includes Og Added Sugars	0%
Protein 2g	
Vitamin D Omcg	0%
Calcium 24mg	2%
Iron 1mg	6%
Potassium Omg	0%
*Percent Daily Values are based on a 2 calorie diet. Your Daily Values may be or lower depending on your calorie no	higher

IMAGES





RUDY'S 6" MEDIUM WHITE CORN TORTILLA 12/50CT

ITEM NUMBER: 2018

- 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
- I FIEE

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 lbs.	
Case: 12/50ct	

Pack: Stack Height: 19 in Width: 12.81 in Depth: 7 in Cubic Feet: .99

PALLET CONFIGURATION

T1: 7 HI: 8

INGREDIENTS

Yellow Corn, Water.

Contains 2% or less of: Cellulose and/or Guar Gum, Fumaric Acid, Citric Acid, Preservatives (Calcium Propionate and Potassium Sorbate) and a trace of 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.

