



Nutrition Facts

About 12 servings per container

Serving Size 2 Tortillas (56g)

Amount Per Serving

Calories **150**

% Daily Value*

Total Fat 3.5g **4%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 350mg **15%**

Total Carbohydrate 26g **9%**

Dietary Fiber 1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 4g

Vitamin D 0mcg 0%

Calcium 17mg 2%

Iron 0mg 0%

Potassium 36mg 0%

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

RUDY'S 6" PRESS FLOUR TORTILLA 12/24CT

ITEM NUMBER: 3006

- 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: 20.5 lbs. Pack: Stack Width: 13.5 in Cubic Feet: .68
Case: 12/24ct Height: 17.12 in Depth: 5.06 in

PALLET CONFIGURATION

TI: 7 HI: 10

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 Propionate, Proponic Acid, Sodium Hydroxide [for pH adjustment] and Sorbic Acid) and Fumaric Acid.

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.

IMAGES



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For more information, contact our Foodservice Customer Service team at 1-877-498-5445 or customerservice@teasdalefoods.com