

Nutrition Facts

About 25 servings per container

Serving Size 2 Tortillas (56g)

Amount Per Serving	110
Calories	110

% Daily Value	
Total Fat 1.5g	2%
Saturated Fat Og	0%
Trans Fat Og	
Cholesterol Omg	0%
Sodium 5mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber 2g	7%
Total Sugars Og	
Includes Og Added Sugars	0%

Protein 2g

Vitamin D Omcg	0%
Calcium 19mg	2%
Iron 1mg	6%
Potassium 98mg	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" THICK WHITE CORN TORTILLA 6/100CT

ITEM NUMBER: 2001

- · 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° 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: 37 lbs. Pack: Stack Width: 12.81 in Cubic Feet: .99

Case: 6/100ct Height: 19 in Depth: 7 in

PALLET CONFIGURATION

T1: 7 HI: 8

INGREDIENTS

Whole White Corn, Water.

Contains 2% or less of: Cellulose and/or Guar Gum, Preservatives {Phosphoric Acid, Propionic Acid, Methyl & Propylparaben) and traces 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 $33^{\circ}F$ to $40^{\circ}F$.
- -Ambient tortillas should be kept ambient into and at distributors.

