

Nutrition Facts

1 Tortillas (96g) **Serving Size**

Amount Per Serving

Calories % Daily Value **Total Fat** 5g 6% Saturated Fat 2.5g 13% Trans Fat Oa Cholesterol Omg 0% Sodium 580mg 25% **Total Carbohydrate** 43g 16% Dietary Fiber 1g 4% Total Sugars Og Includes Og Added Sugars 0%

Protein 6a

Vitamin D 0mcg	0%
Calcium 32mg	2%
Iron Omg	0%
Potassium 71mg	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 12" CHIMI FLOUR TORTILLAS 8/12CT

ITEM NUMBER: 3112

- 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: 17.5 lbs. Pack: Stack Width: 12.37 in Cubic Feet: .74

Case: 8/12 ct Height: 12.43 in Depth: 8.37 in

PALLET CONFIGURATION

T1: 4 HI: 15

INGREDIENTS

Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Yellow Corn, contains 2% or less of Tortilla Mix (Salt, Dough Conditioners (monoglycerides, mon-& diglycerides (DATEM), calcium sulfate, enzymes, wheat starch, sodium metabisulfite), Leavening, (sodium bicarbonate, sodium aluminum phosphate), Guar Gum to Maintain Freshness (sodium Propionate, propionic acid, sodium hydroxide (for pH adjustment) and Sorbic Acid) and Fumaric Acid).

Allergens: Contains Wheat

STORAGE

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

-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

