



## Nutrition Facts

About 24 servings per container

**Serving Size** 1 Tortillas (45g)

**Amount Per Serving**

**Calories** **120**

**% Daily Value\***

**Total Fat** 2.5g **3%**

Saturated Fat 1g **5%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 280mg **12%**

**Total Carbohydrate** 21g **8%**

Dietary Fiber 1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 3g

Vitamin D 0mcg 0%

Calcium 17mg 2%

Iron 0mg 0%

Potassium 41mg 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 8" CHIMI FLOUR TORTILLAS 6/24CT

### ITEM NUMBER: 3108

- 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: 9.5 in

Cubic Feet: .64

Case: 6/24 ct

Height: 18 in

Depth: 6.5 in

### PALLET CONFIGURATION

TI: 10

HI: 8

### 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.

### IMAGES



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For more information, contact our Foodservice Customer Service team at 1-877-498-5445 or [customerservice@teasdalefoods.com](mailto:customerservice@teasdalefoods.com)