



Rudy's Tortillas Product Information Sheet

PRODUCT	3012 - Rudy's 12" Press Flour Tortilla		
INGREDIENT STATEMENT	Enriched Bleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil. Contains 2% or less of: Leavenings (Sodium Bicarbonate, Sodium Aluminum Phosphate), Salt, Mono-Diglycerides, Preservatives (Sodium Propionate, Propionic Acid, Sodium Hydroxide (for pH adjustment), Sorbic Acid, Corn Starch, Cellulose and/or Guar Gum, Fumaric Acid, Calcium Carbonate, Hydrogenated Cottonseed Oil, Silicone Dioxide, Calcium Sulfate, Soybean Oil and Enzymes.		
ALLERGEN	Contains wheat.		
PHYSICAL & CHEMICAL CHARACTERISTICS	Diameter:	12" +/- 0.25 "	Rejection Criteria:
	Weight:	3 oz. +/- 0.25 oz.	90% of all finished product must fall within
	pH:	5.3 +/- 0.3	the physical and chemical specifications.
	Moisture:	30% +/- 3 %	
CASE INFORMATION	Count:	8 of 12 ct.	Dimensions: 24.88 x 12.38 x 4.19
	Gross Weight:	20.5 lbs.	Cube: 0.747
	Net Weight:	19.5 lbs.	Lot Code: Julian Date of Production +
	Ti x Hi:	4 x 12	Line + Military Time
SHELF LIFE UNOPENED	Dry:	14 days 80°F or less	Frozen Tortillas should be Refrigerated 24 hours
	Refrigerated:	60 days 40°F or less	prior to use. Refrigerated Tortillas should be
	Frozen:	180 days 10°F or less	brought to room temperature prior to use.
NUTRITIONAL INFORMATION	Serving Size: 100g		
	Total Calories	302	Total Carbohydrate 46 g
	Cal from Fat	75	Dietary Fiber 2 g
	Total Fat	8 g	Sugar 1 g
	Saturated Fat	2.5 g	Protein 8 g
	Trans Fat	0 g	Vitamin A and C 0 %
	Cholesterol	0 mg	Calcium 2 %
	Sodium	678 mg	Iron 20 %
	This information is calculated using Nutra Coaster Software. Data is based on information from ingredient suppliers. Information is believed to be accurate, however no warranty is implied		
SENSORY ATTRIBUTES	Appearance:	Typical of flour tortillas, soft, pliable, slightly irregular edges with toast	
	Color:	Creamy white with light to dark brown toast points.	
	Flavor:	Typical of flour tortillas, with no off flavor.	
	Aroma:	Typical of flour tortillas, with no off odor.	