



GTIN CODE: 00031400041577
 LEGACY PRODUCT CODE: 022730-0621
 PRODUCT CODE: 10227300621

Mexican Original® 4.5" Shelf Stable Thin Yellow Corn Tortilla, 6/120 ct bags

Ingredients

Yellow Corn treated with Hydrated Lime, Water, Contains less than 2% or less of the following: Liquid Preservative (Propionic Acid, Water, Sodium Hydroxide), Cellulose Gum.

Packaging information

MASTER CASE CUBE	0.4941
GROSS WEIGHT	17.936 lbs
HEIGHT	5.875
LENGTH	14.625
NET WEIGHT	16.12
WIDTH	9.9375
PALLET HI	11
TI	11

Storage

SHELF LIFE:	365 Days
STORAGE TEMPERATURE - MAXIMUM:	0 °F
STORAGE TEMPERATURE - MINIMUM:	0 °F
STORAGE METHOD:	Frozen

Preparation

- BAKE:** Conventional Oven Preheat oven 325°F. Stack no more than 10 tortillas and wrap in foil. Heat for 15 minutes.
- DEEP FRY:** Deep Fry Preheat fryer 360°F. Place tortillas in taco shell mold. Fry until desired crispness or until product stops bubbling.
- MICROWAVE:** Microwave Stack no more than 10 tortillas on a microwave-safe plate and cover loosely. Let stand one minute.
- SAUTE:** Stovetop Heat skillet and toast each side of tortillas 15 seconds on medium heat.

Nutritional information

NUTRITION FACTS

144 Servings Per Container

Serving Size 50g

Amount Per Serving

Calories 130

Daily Value % *

Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 28g	10%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin A	0%
Vitamin C 0mg	0%
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.9mg	4%
Potassium 110mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
 To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-261-4754. Or email tysonfoodservice@casupport.com.

Need help?

Call us at 1-800-261-4754