

10" Prsd Flour Tortla Shlf Stbl



PRODUCT DESCRIPTION

Receta de Oro® 10" White Pressed Flour Tortilla, Shelf Stable

Dilgard Item #
05568

Vendor Item #
12919-621

INGREDIENTS

Bleached Enriched Wheat Flour (Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Hydrogenated Vegetable Oil (Contains one or more of the following: Cottonseed Oil, Soybean Oil) with Mono- and Diglycerides and/or Citric Acid added (to preserve freshness), Contains 2% or less of the following: Sugar, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch Monocalcium Phosphate), Potato Starch with Monoglyceride, Vital Wheat Gluten, Calcium Propionate (to preserve freshness), Monoglycerides with Citric Acid (to preserve freshness), Glycerine, Fumaric Acid, Dextrose, Dough Conditioner (Wheat Flour, Calcium Sulfate, Sorbic Acid), Cellulose Gum, Potassium Sorbate (to preserve freshness), Enzyme Complex (Salt, Wheat Starch, Enzymes, Microcrystalline Cellulose).

*Serving
Suggestions:*

Fill with seasoned chicken or beef.

Storage/Shelf Life

365 days @ 0 F

Packaging Qty

1, 144 ct

Piece Count

144 TORTILLA(s) per Case

Product Benefits

- High quality authentic ingredients
- Superior tenderness and pliability; great for rolling applications
- Zero grams trans fat per serving

Preparation

Steam Cabinet Place the bags of room temperature product into the steam cabinet. Stack no more than 2 dozen high. Heat to 150 F. Do not keep more than 2 hours. Flat Grill / Griddle Heat grill to 350 F. Heat tortillas on each side for 10 seconds. Microwave Stack no more than 12 tortillas and heat 60 - 120 seconds on high (Microwaves vary for power setting and time). STAGING: Keep in steam cabinet or bun warmer until used (maximum 1 hour).

**MEXICAN
ORIGINAL**