

@12” Flour Tortillas-Fry Ready



PRODUCT DESCRIPTION
Mission 12 Fry Ready Flour Tortillas

Dilgard Item #
40730

Vendor Item #
37184

INGREDIENTS

Enriched Bleached Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Vegetable Shortening (Interesterified and Hydrogenated Soybean Oils), Corn Masa Flour, contains 2% or less of: Salt, Baking Soda, Fumaric Acid, and Calcium Propionate and Sorbic Acid (to maintain freshness).

Serving
Suggestions:

Fry up to make chimichangas, flautas, and salad bowls

Storage/Shelf Life

32° F to 85° F

Total shelf life: 75 days

Packaging Qty

12CT

Piece Count

8-12 Count

Product Benefits

Thinner tortillas designed for frying. Light, flaky texture. Shelf stable.

Preparation

Steaming - PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. FRYING Fry at 350F for approximately 2.5 - 5 minutes (timing may vary depending upon the application). STAGING Blot to remove excess oil. For Taco Salad Bowl and Fried Cone allow tortillas to stand overnight, covered in parchment, to eliminate excess oil absorption

