



**LA CHIQUITA TORTILLA MANUFACTURER**  
**3451 Atlanta Industrial Parkway • Atlanta GA 30331**  
**Telephone (404) 351-9822 • Fax (404) 351-4446**

<b>La Chiquita Item # :</b>	<b>267-1</b>
<b>Item Description:</b>	<b>7" Premium Pressed Flour Tortillas Whole Wheat -20 Dz</b>
General Type of product:	Whole Wheat Flour / Flour
Size in inches: Target Range	7.0
Process:	Pressed Round
Moisture Target Range	30-33 target (spec plus or minus 2)
Baked Process Sheet Target g 1 Dz +/- 5 g Target Range	384.0
Package Count:	12
Packages per case:	20
Net Wt - No box / no bags (product only):	17
Gross wt - with Box (at least this weight):	18
Case Length OD inches:	15.31
Case Width OD inches:	15.31
Case Height OD inches:	5.190
Cube:	0.704
Cases per layer - TI:	6
# Layers - HI:	8
Extra Cases top:	2
Cases per pallet:	50
Best Practice Handling:	Reefer trailer - Frozen -
Ambient Shelf Life:	4 days ambient including thaw time
Refrigerated Shelf Life:	7-10 Days
Shelf Life Frozen:	180 Days
UPC Company Identifier:	049208
Individual UPC:	26701 3
<b>Nutritional Labelling Reference</b>	<b>F520 64g</b>
Description:	La Chiquita processes dough into tortillas which are lightly baked, cooled, packaged and frozen. Pressed flour tortillas are thick and pliable. Perfect for burritos, fajitas and so much more! La Chiquita's tortillas resist sticking and tearing and are easy to fold, roll and cut
Kosher:	Yes, Atlanta Kashruth Commission
Chemical:	0 Trans Fat
Overall Bake:	Product is fully baked with no more than 25% translucent areas with no unbaked or raw areas. "Raw" or unbaked areas are indicated by doughy appearance, no toast points or oven belly contact appearance
Flour Visual:	Tortilla color is creamy tan with light to medium brown randomly spaced toast points. Toast points are light to medium brown in color, not black or burned
Aroma:	The tortilla should have a clean dough or bread like aroma and be free of any foreign, acidic, metallic, or preservative type odors
Flavor:	Flavor is clean bread-like with no raw dough or strong chemical aftertaste.
Pliability:	Product is firm yet not too dry or too stiff. The tortilla should be soft, flexible, and pliable, with a silky feel. The tortilla should be able to roll without tearing or cracking. Excessive drying indicates overexposure to air.
Separation:	Before opening thawed package gently flex product to enhance separation. Tortilla should separate easily without tearing or cracking.
Shape:	Round +/- 1/2" from target. Generally round, not too oval or too elongated. Some irregularity in shape and symmetry, but not excessively misshapen.
Metal Detection:	Metal detectors detect and reject test spheres as follows: Ferrous 2.0mm, Non-Ferrous 2.5mm, 316 Stainless 3.0mm
Aerobic Plate Count:	25,000/g Maximum BAM
Coliforms:	<10 g BAM
Yeast & Molds:	<100/g BAM
Storage / Thawing / Handling:	Freeze product for optimum quality - remove frozen product from the freezer the night before using and place in a refrigerator to thaw. Then allow product to reach ambient temperature before use. Flex package gently to separate tortillas. Any remaining tortillas should be kept in a closed plastic bag and stored in the refrigerator for future use.
Open bags:	Tortilla products will dry out if the plastic bag is left open for more than forty-five (45) minutes.
Chip Frying:	Not applicable
Ingredient Statement	INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE SHORTENING (INTERESTERIFIED SOYBEAN OIL, HYDROGENATED SOYBEAN OIL), contains less than 2 % of each of the following: SUGAR, SALT, MONOGLYCERIDES WITH BHT & CITRIC ACID (PRESERVATIVES), BAKING POWDER (SODIUM BICARBONATE, CORN STARCH, SODIUM ALUMINUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), DOUGH CONDITIONER (SODIUM METABISULFITE) CORN STARCH, MICROCRYSTALLINE CELLULOSE, DICALCIUM PHOSPHATE. CONTAINS: WHEAT - CONTIENE TRIGO
Quality Clarification	All production data and any variations are reviewed by La Chiquita - only products that are deemed of acceptable quality and determined to be in compliance with Food Safety plans are released for distribution. Information on the specification are stated moistures, size and weight per dozen are target ranges and there will be normal process variations from these listed amounts