Pre-cut Unfried Chips & Strips, Triangles

Mission FS Pre-cut Unfried Tri-Color Tortilla Chips 4-cut 3/10lb

Weights:		
Net weight (lbs)	Gross weight (lbs)	Ounces/Dozen
30	31.5	
Case/Count:	3/10 LB.	
Diameter (in):		
Moisture (%):	33 - 38	
pH:	4.7 - 5.3	
Color:	White - Red - Blue	
Flavor:	Clean corn	
Shelf life:	75 days	
Storage:	Store in a cool, dry place	
Bread alternate:	1.0	
OZ Equivalent Grai	n: 1.0	
Case dimensions:	20.0" x 16.0" x 8.0"	

case dimensions:	20.0 × 10.0 × 0.0
Case cube:	1.481
Ti x Hi:	6 x 6

Preparation instructions:

PRECUT UNFRIED CHIPS FOR FRYING

Shelf Stable: Store in a cool dry place.

If stored under Refrigeration: Bring precut unfried chips to room temperature 8 hours before use.

Use hands to lightly separate any clumps of precut unfried chips before frying. Fry chips in a 350°F fryer for approximately 30-40 seconds or until bubbling stops and desired color is achieved. Keep partially used bags closed, as chips will tend to dry if left open.

Serving Size about 8 chips (28g) Servings per Package 160				
Amount per Serving Calories 70 Calories from F	at 5			
% Dail	y Value*			
Total Fat 1g	2%			
Saturated Fat 0g	0%			
Trans Fat 0g				
Cholesterol 0mg	0%			
Sodium 15mg	1%			
Total Carbohydrate 15g				
Dietary Fiber 2g	8%			
Sugars 0g				
Protein 1g				
Vitamin A 0% Vitamin C 0	%			
Calcium 1% Iron 2	%			
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.				
· · · · · · · · · · · · · · · · · · ·	500			
))mg 00mg 5g			
Calories per gram:				

Fat 9

Carbohydrate 4

Protein 4

INGREDIENTS: Whole Grain Corn, Water, contain 2% or less of: Guar Gum, Cellulose Gum, Dextrose, Red 40 Lake, Red 40, Blue 1, Yellow 5, Yellow 6, Propylene Glycol, Xanthan Gum, Enzymes, and Propionic Acid, Benzoic Acid and Phosphoric Acid (to maintain freshness).

Allergens:

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Nutrition Facts