



## Corn Tortilla

### -Corn Line-

#### Description

Circular and semi-flat product with a diameter of 14 cm, elaborated from dough based on nixtamalized corn GMO FREE flour, previously added with vitamins and minerals, carboxymethylcellulose and a mixture of preservatives; Processed by mechanical means and cooked by convection at a temperature above 200 ° C. Packaged under good manufacturing practices for conservation.

#### Physicochemical Specifications

pH	4.6–5.0
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#### Microbiological Specifications

Aerobic Mesophilic	<100 UFC/g
Total Coliforms	<10 UFC/g
Fecal Coliforms	None
Fungi and Yeasts	<10 UFC/g

#### Tasting Specifications

Color	Light Cream
Odor	Characteristic of Corn
Flavor	Characteristic of Corn

#### Presentation

The product is in presentation of 250 or 500 grams packed under modified atmosphere in polyethylene bags of 35 x 26 cm. It is packed at a controlled temperature of 8 ° C under sanitary conditions. The product is identified by a label with the nutritional information, the expiration date and the batch number for traceability.

#### Packaging

The product is packed in corrugated carton box with measures of 48x48x10.3 cm; Contains 27 (500 grams) or 54 (250 grams) packages.

#### Shelve Life

The product should be stored in a clean, dry area, avoiding the sun's rays and temperatures not exceeding 35 ° C for its conservation. For these conditions, the product has a shelf life of 7 months.

Last update: 10 April 2017

**Distribuidora de Tortillas de Tepic, S.A. de C.V.**  
**Industriales, Nayarit, No. 313, Col. Ciudad Industrial. C.P. 63173**  
**Tepic, Nayarit, México. Tel. +52 (311) 214 22 08**



## Corn Taco Tortilla

### -Corn Line-

#### Description

Circular and semi-flat product with a diameter of 10 cm, elaborated from dough based on nixtamalized corn GMO free flour, previously added with vitamins and minerals, carboxymethylcellulose and a mixture of preservatives; Processed by mechanical means and cooked by convection at a temperature above 200 ° C. Packaged under good manufacturing practices for conservation.

#### Physicochemical Specifications

pH	4.6–5.0
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#### Microbiological Specifications

Aerobic Mesophilic	<100 UFC/g
Total Coliforms	<10 UFC/g
Fecal Coliforms	None
Fungi and Yeasts	<10 UFC/g

#### Tasting Specifications

Color	Light Cream
Odor	Characteristic of Corn
Flavor	Characteristic of Corn

#### Presentation

The product is in presentation of 250 or 500 grams packed under modified atmosphere in polyethylene bags of 31 x 25 cm. It is packed at a controlled temperature of 8 ° C under sanitary conditions. The product is identified by a label with the nutritional information, the expiration date and the batch number for traceability.

#### Packaging

The product is packed in corrugated carton box with measures of 48x48x10.3 cm; Contains 40 packages (250 grams) or 20 packages (500 grams).

#### Shelf Life

The product should be stored in a clean, dry area, avoiding the sun's rays and temperatures not exceeding 35 ° C for its conservation. For these conditions, the product has a shelf life of 7 months

Last Update: 10 April 2017



## Corn Paste for Chips

### -Corn Frying Line-

#### Description

Triangular and semi-flattened product, elaborated from dough based on nixtamalized corn flour GMO free, previously added with vitamins, minerals, guar gum and carboxymethylcellulose, a mixture of improvers, conservers and sea salt; Processed by mechanical means and cooked by convection at a temperature above 200 ° C. Packaged under good manufacturing practices for conservation.

#### Physicochemical Specifications

pH	4.6–5.0
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#### Microbiological Specifications

Aerobic Mesophilic	<100 UFC/g
Total Coliforms	<10 UFC/g
Fecal Coliforms	None
Fungi and Yeasts	<10 UFC/g

#### Tasting Specifications

Color	Light Cream
Odor	Characteristic of Corn
Flavor	Characteristic of Corn

#### Presentation

The product is in presentation of 250 or 500 grams under modified atmosphere in polyethylene bags of 35 x 26 cm. It is packed at a controlled temperature of 8 ° C under sanitary conditions. The product is identified by a label with the nutritional information, the expiration date and the batch number for traceability.

#### Packaging

The product is packed in corrugated carton box with measures of 48x48x10.3 cm; Contains 27 (500 grams) or 54 (250 grams) packages.

#### Shelve Life

The product should be stored in a clean, dry area, avoiding the sun's rays and temperatures not exceeding 35 ° C for its conservation. For these conditions, the product has a shelf life of 7 months

Last Update: 10 April 2017



## Sope -Corn Line-

### Description

Circular semi-flattened product with a diameter of 10 cm, prepared with flour dough of nixtamalized corn, previously added with vitamins and minerals, guar gum and carboxymethylcellulose and a mixture of preservatives; mechanically processed and cooked by convection to a temperature above 200 ° C. Packaged under good manufacturing practices for conservation.

### Physicochemical Specifications

pH	4.6-5.0
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### Microbiological Specifications

Aerobic Mesophilic	<100 UFC/g
Total Coliforms	<10 UFC/g
Fecal Coliforms	None
Fungi and Yeasts	<10 UFC/g

### Tasting Specifications

Color	Light Cream
Odor	Characteristic of Corn
Flavor	Characteristic of Corn

### Presentation

The product is in presentation of 10 pieces packed under modified atmosphere in polyethylene bags of 35 x 26 cm. It is packed at a controlled temperature of 8 ° C under sanitary conditions. The product is identified by a label with the nutritional information, the expiration date and the batch number for traceability.

### Packaging

The product is packed in corrugated carton box with measures of 48x48x10.3 cm; Contains 20 packages (10 pieces)

### Shelve Life

The product should be stored in a clean, dry area, avoiding the sun's rays and temperatures not exceeding 35 ° C for its conservation. For these conditions, the product has a shelf life of 7 months

Last Update: 10 April 2017





## Huarache

### -Corn Line-

#### Description

Oval semi-flattened product with a length of 12 cm, prepared with flour dough of nixtamalized corn, previously added with vitamins and minerals, guar gum and carboxymethylcellulose and a mixture of preservatives; mechanically processed and cooked by convection to a temperature above 200 ° C. Packaged under good manufacturing practices for conservation.

#### Physicochemical Specifications

pH	4.6-5.0
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#### Microbiological Specifications

Aerobic Mesophilic	<100 UFC/g
Total Coliforms	<10 UFC/g
Fecal Coliforms	None
Fungi and Yeasts	<10 UFC/g

#### Tasting Specifications

Color	Light Cream
Odor	Characteristic to Corn
Flavor	Characteristic to Corn

#### Presentation

The product is in presentation of 10 pieces packed under modified atmosphere in polyethylene bags of 35 x 26 cm. It is packed at a controlled temperature of 8 ° C under sanitary conditions. The product is identified by a label with the nutritional information, the expiration date and the batch number for traceability.

#### Packaging

The product is packed in corrugated carton with measures of 48x48x10.3 cm; Contains 20 packages.

#### Shelve Life

The product should be stored in a clean, dry area, avoiding the sun's rays and temperatures not exceeding 35 ° C for its conservation. For these conditions, the product has a shelf life of 7 months

Last Update: 10 April 2017



## CORN TORTILLA WITH LINSEED -CORN LINE-

### Description

Circular and semi-flat product with a diameter of approximately 14 cm, prepared from dough based on nixtamalized corn flour, free of GOM's previously added with vitamins, minerals and sanitized linseed, also contains a mixture of preservatives and improvers; processed by mechanical means and cooked by convection at a temperature above 200 ° C. Packed under good manufacturing and hygiene practices for its conservation.

### Physicochemical Specifications

pH	4 – 4.5
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### Microbiological Specifications

Aerobic Mesophilic	<30 CFU/g
Total Coliforms	<10 CFU/g
Fecal Coliforms	Not detectable
Fungi and Yeast	<10 CFU/g

### Organoleptic Specifications

Color	Light cream with appreciation of the chia seed
Odor	Characteristic to corn
Flavor	Characteristic to corn and chia seed.

### Presentation

The product is in presentation of 250 or 500 grams in high vacuum polyethylene bags of 35 x 26 cm. It is packed at a controlled temperature of 16 ° C under sanitary conditions. The product is identified by a label with the nutritional information, the expiration date and the batch number for traceability.

### Packaging

The product is packed in corrugated carton box with measures of 48x48x10.3 cm; Contains 27 (500 grams) or 54 (250 grams) packages.

### Shelf life

The product should be stored in a clean, dry area, avoiding sunlight and temperatures not higher than 35 ° C for its conservation. For these conditions, the product has a shelf life of 9 months.

Update date: **November de 2017**

**Distribuidora de Tortillas de Tepic, S.A. de C.V.**  
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## CORN TORTILLA WITH CHIA SEED -CORN LINE-

### Description

Circular and semi-flat product with a diameter of approximately 14 cm, prepared from dough based on nixtamalized corn flour, free of GOM's previously added with vitamins, minerals and sanitized chia seed, also contains a mixture of preservatives and improvers; processed by mechanical means and cooked by convection at a temperature above 200 ° C. Packed under good manufacturing and hygiene practices for its conservation.

### Physicochemical Specifications

pH	4 – 4.5
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### Microbiological Specifications

Aerobic Mesophilic	<30 CFU/g
Total Coliforms	<10 CFU/g
Fecal Coliforms	Not detectable
Fungi and Yeast	<10 CFU/g

### Organoleptic Specifications

Color	Light cream with appreciation of the chia seed
Odor	Characteristic to corn
Flavor	Characteristic to corn and chia seed.

### Presentation

The product is in presentation of 250 or 500 grams in high vacuum polyethylene bags of 35 x 26 cm. It is packed at a controlled temperature of 16 ° C under sanitary conditions. The product is identified by a label with the nutritional information, the expiration date and the batch number for traceability.

### Packaging

The product is packed in corrugated carton box with measures of 48x48x10.3 cm; Contains 27 (500 grams) or 54 (250 grams) packages.

### Shelf life

The product should be stored in a clean, dry area, avoiding sunlight and temperatures not higher than 35 ° C for its conservation. For these conditions, the product has a shelf life of 9 months.

Update date: November de 2017

**Distribuidora de Tortillas de Tepic, S.A. de C.V.**  
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