

ROLLED PORK TAQUITOS, 1.5 OZ

ITEM NO. 00422



PRODUCT DESCRIPTION

Our pork taquitos are stuffed with 100% authentic, seasoned and shredded pork. Baked or fried to crispy perfection, either way our taquitos can be served as a fun party snack or meal with your favorite dipping sauces or a side of guacamole.

INGREDIENTS

Tortilla (Nixtamalized Corn Flour, Water, Gum Mixture), Filling (Pork, Spices, Garlic, Salt).

Product Specifications

UPC: 8 11261 00422 1

Pack: 4/30 ct.

Size: 1.5 Oz.

Brand: FineMex

Gross Weight: 13 Lbs.

Net Weight: 11.2 Lbs.

Source: Mexico

Halal: No

Kosher: No

Vegan: No

Vegetarian: No

Gluten Free: No

Low Fat: No

Zero Grams Trans Fat: Yes

Shelf Life & Handling Instructions

Shelf Life (frozen): 12 months

Shelf Life (refrigerated): 10 days

Storage Temp from/to: $\leq -18^{\circ}\text{C}$ (0°F)

Defrost Temp from/to: 0° to 6°C (32° to 42.8°F)

Do not refreeze.

Packaging

Length: 13 in

Width: 10 in

Height: 8 in

Case Cube (ft): 0.60

TixHi: 13x10

Code Date Format: Lot No. and Use by date

Nutrition

Nutrition Facts

Serving Size 11 pieces (12.6g)

Servings per container 100

Amount Per Serving

Calories 210

	% Daily Value *
Total Fat 8g	10%
Saturated Fat 3g	15%
Trans Fat 0g	
Sodium 590mg	26%
Total Carbohydrates 22g	8%
Dietary Fiber 4g	14%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 15g	30%

* Percent Daily Values are based on a 2,000 calorie diet.

** Not a significant source of cholesterol, vitamin D, calcium, iron and potassium.

Benefits

- An authentic recipe made in-house, 100% original and delicious.
- Year-round availability and consistent quality at a fixed price.
- No mess, no labor, no waste.

Cooking Instructions

FRYER: Defrost taquitos for 20 minutes in the refrigerator. Add oil to indicated level in the fryer. Heat oil to 350°F (175°C). Remove desired amount of taquitos from the plastic bag, and carefully place into the fryer and fry for about 2.5 minutes. Remove taquitos from the fryer and let cool. (Fryers may vary in heating power. Please adjust accordingly depending on equipment used.)

FRYING PAN: Defrost taquitos for 20 minutes in the refrigerator. In a deep sauce pan, pour enough cooking oil to cover the taquitos. Heat the cooking oil to medium high. Remove desired amount of taquitos from the plastic bag, and carefully place into the pan for about 2 minutes, constantly moving and flipping as needed. Remove taquitos from the pan and let cool.

