



FLOUR SPECIFICATIONS

PROTEIN:	ASH:	MOISTURE:
10.7%-11.3%	0.49%-0.55%	14.3% max.

APPLICATIONS

- Tortillas

PALLET SPECIFICATIONS



BAGS PER PALLET:
50 bags
(10 layers, 5 bags per layer)

PALLET DIMENSIONS:
53" x 45" x 38"

Pallet size availability may vary by mill.

PRODUCT DETAILS

GTIN#:	ITEM NUMBER:
678008019586	5168928
SHELF LIFE:	DESCRIPTION:
6 months	CUATRO COSECHAS TORTILLA FLR 50LB-RA

MILL AVAILABILITY

Saginaw, Texas
Galena Park, Texas

CERTIFICATIONS



For samples, go to <http://www.ardentmills.com/products/world-flours/tortilla/>.
For purchasing contact your local distributor, Ardent Mills sales manager, or call 888-685-2534.

CUATRO COSECHAS TORTILLA FLOUR

The Cuatro Cosechas Story

The tradition of tortilla making dates back countless generations, and the same flavor, texture and cooking performance is still expected today. Ardent Mills' new Cuatro Cosechas Tortilla Flour delivers the nostalgic attributes that define Southwestern cuisine. Carefully milled for quality and cooking performance, you can count on Cuatro Cosechas Tortilla Flour in creating fresh, delicious tortillas in your restaurant or bakery every time.

How to Read a Bag Label



Flour Food Safety

DO NOT EAT OR PLAY WITH RAW FLOUR, DOUGH OR BATTER. WASH HANDS, UTENSILS & SURFACES AFTER HANDLING.

FOOD SAFETY ADVISORY

The raw flour contained in this bag is not ready-to-eat and must be thoroughly cooked before eating to prevent illness from bacteria. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling.

STORAGE INSTRUCTIONS

Store in a clean, cool and dry area away from strong odors. Recommended storage conditions are $\leq 75^{\circ}\text{F}$ and $\leq 50\%$ humidity.



Wheat is a non-GMO grain.
El trigo es un grano non-GMO.

Why Ardent Mills?

Trust

Ardent Mills focuses on flour consistency and performance. With national specifications for our flour brands that must be met at each of our mills, you can rest assured, Ardent Mills flour performs the same, every time, everywhere.

Supply Assurance

With mills in communities across the U.S., we work to ensure interruption-free service. No one else can match our network and offerings.

Technical Resources

Our experienced technical solutions team can troubleshoot your dough challenges and has the culinary resources to take ingredients from idea to finished foods, helping inspire and grow your business.

Fresh Flour

We mill flour to order, not to sit in a warehouse waiting to be ordered. When you receive an order from Ardent Mills, you can trust that it was freshly milled from the finest wheat grown on family farms.



OUR ADVANTAGE

ardentmills.com

GROWER NETWORK



CONSISTENT QUALITY



SCALABLE SUPPLY



AUTHENTIC FLAVOR

