



# Mission Foods

## Foodservice Product Catalogue

World's Leading Manufacturer of Tortillas



**Mission Foods (Shanghai) Co., Ltd**

[Foodservice.missionfoods.com.cn/en](http://Foodservice.missionfoods.com.cn/en)



# Flour Wraps



Greek Shrimp Wraps

## Features & Advantages:

- Authentic flavor with superior performance
- Less cracking and breaking than competitive products
- Certified Halal
- Zero trans fat
- Versatile, with a homemade appearance, suitable for virtually any application
- Tender and pliable, ideal for rolling and folding without cracking
- A wide range of choice from original, whole wheat to spinach, tomato and spring onion flavored ones
- 100% natural seasoning powder used in flavored tortillas

Product Code	Description	Pack Size	Shelf Life (Months)	Storage Condition
Press Flour Wraps				
1665	5" Flour Wraps	24/12ct	12	-18°C
297	6" Flour Wraps	24/12ct		
2652	6" Oily Flour Wraps	24/12ct		
296	8" Flour Wraps	16/12ct		
894	8" Flour Wraps (Thin)	16/12ct		
298	10" Flour Wraps	12/12ct		
1981	10" Flexible Flour Wraps	12/12ct		
317	12" Flour Wraps	6/12ct		
1982	12" Flexible Flour Wraps	6/12ct		
Whole Wheat Wraps				
546	10" Whole Wheat wraps	12/12ct	12	-18°C
662	12" Whole Wheat wraps	6/12ct		
Press Flavored Wraps				
1846	6" Tomato Wraps	12/12ct	12	-18°C
1845	6" Spinach Wraps	12/12ct		
1241	8" Tomato Wraps	16/12ct		
1775	8" Spinach Wraps	16/12ct		
1870	8" Spring Onion Wraps	16/12ct		
1979	10" Flexible Spinach Wraps	12/12ct		
2053	10" Flexible Tomato Wraps	12/12ct		
741	12" Tomato Wraps	6/12ct		
742	12" Spinach Wraps	6/12ct		



**Ideal For: Restaurants/Cafés; Fast Food Chains; Hotels/Catering**



## Cheese & Crab Pie

### Ingredients:

Crab meat: 30g; Chopped onion, carrot, celery: 5g for each; Mushroom: 20g; Cream: 20ml; Mozzarella: 30g; Mixed Italian herbs; Mission 6"spinach wraps: 2pcs

### Instructions:

1. Cook all the ingredients except crab meat in the pan to make the stuffing.
2. Put the stuffing on one tortilla and cover with the second wrap.
3. Preheat the oven up to 230°C and bake the pie for 3 minutes.



# Corn Tortillas



Fried Salmon with Table Corn Tortillas

### Features & Advantages:

- Made with consistently superior Maseca® corn flour.
- Less cracking and breaking than competitive products
- Certified Halal
- Zero trans fat
- Versatile, with a homemade appearance, suitable for virtually any application
- Healthier alternative



Crispy Shrimp Wraps

Product Code	Description	Pack Size	Shelf Life (Months)	Storage Condition
1021	4.75" Table White Corn Tortillas	16/12ct	9	-18°C
601	5" White Corn Tortillas	20/30ct		
432	6" Yellow Corn Tortillas	6/60ct		
1834	6" Table White Corn Tortillas	18/12ct		



**Ideal For: Restaurants/Cafés; Fast Food Chains; Hotels/Catering**



### Mexican Beef Double Tacos (3 Serves)

#### Ingredients:

Shredded beef: 50g; Bay leaf: 1pcs; Onion: 10g; Red and green chili: 20g; Red kidney bean: 25g; Peeled tomato: 50g; Tomato sauce: 30g; Shredded garlic: 2g; Mayonnaise: 10g; Lettuce: 15g; Basil, Pizza grass, chili powder, cumin powder, basil; Mission 6" spinach flour wraps: 2pcs; Mission 6" yellow corn tortillas: 2pcs

#### Instructions:

1. Cook the beef in a pan. Add the bay leaf and pizza grass. Remove the bay leaves when the beef is ready. Chop green and red pepper and onion. Mix the above with tomato sauce, peeled tomato and red kidney bean. Season with garlic, cumin powder, chili powder and basil to get the beef paste.
2. Heat the oil at 170 °C. Put the corn tortillas in the taco mold and fry in the oil for 90 seconds.
3. Spread some mayonnaise on the spinach wrap and combine with a corn tortilla. Put the lettuce and chicken into the taco.
4. Spread some mayonnaise on the top and serve.



# Pre-cut Unfried Corn Chips



Tom Yum Kung Seafood Pizza with Corn Chip

## Features & Advantages:

- Crafted with consistently superior Maseca® corn flour produced by Gruma's U.S. operations
- Eliminate the labor and safety issues associated with cutting your own chips
- Certified Halal
- Zero trans fat
- Ready to fry and serve hot to your patrons for a homemade appearance



Corn Chips with Fresh Salsa Sauce

Product Code	Description	Pack Size	Shelf Life (Months)	Storage Condition
434	Yellow PCUF Chips, 6 cut, 5kg	5kg/bag	9	-18°C
544	Yellow PCUF Chips, 4 cut, 5kg			
545	White PCUF Chips, 4 cut, 5kg			
1093	Thin White PCUF Chips, 4cut, 5kg			



**Ideal For: Restaurants; Cafés/Hotels; Pubs/KTV; Fast Food Chains**



## Chips with Fresh Salsa Sauce

### Ingredients:

Tomato: 30g; Onion: 20g; Coriander: 10g; Jalapeno: 7g; Lemon juice: 3g; Olive oil: 10g; Salt, black pepper; Mission pre-cut unfried corn chips: 120g

### Instructions:

1. Fry the chips in the oil of 170°C for about 90 seconds.
2. Chop the tomato, onion, jalapeno and coriander
3. Mix the ingredients above with salt ,black pepper, lemon juice and olive oil to make the fresh salsa sauce
4. Dip with Salsa sauce to serve.



# Fried Corn Chips



Corn Chips with Fresh Salsa Sauce

### Features & Advantages:

- Crafted with consistently superior Maseca® corn flour produced by Gruma's U.S. operations
- Available in triangular and round corn chips and stripes
- Certified Halal
- Zero trans fat
- Ready-to-serve, simply open and go
- Fried in 100% palm oil, Cholesterol-free to satisfy health-conscious patrons

Product Code	Description	Pack Size	Shelf Life (Months)	Storage Condition
531	Round Yellow Corn Chips 35g	96bags/case	9	Room Temperature
532	Round Yellow Corn Chips 50g	72bags/case		
533	Round Yellow Corn Chips 100g	30bags/case		
535	Round Yellow Corn Chips 250g	16bags/case		
536	Round Yellow Corn Chips 500g	8bags/case		
293	Round Yellow Corn Chips 1kg	6bags/case		
791	BBQ Round Yellow Corn Chips 250g	16bags/case		
1152	BBQ Round Yellow Corn Chips 80g	36bags/case		
1467	Triangle Chips 250g White	16bags/case		
1591	Triangle Chips 125g Yellow	24bags/case		
2074	BBQ Corn Chips 75g (Color Package)	32bags/case		
2075	Tomato Corn Chips 75g (Color Package)	32bags/case		
2078	Original Flavor Corn Chips 170g (Color Package)	16bags/case		
2080	BBQ Corn Chips 170g (Color Package)	16bags/case		
2081	Tomato Corn Chips 170g (Color Package)	16bags/case		
2083	Carlic & Butter Corn Chips 170g (Color Package)	16bags/case		
2325	Triangle Tomato Corn Chips 125g	24bags/case		



**Ideal For: Restaurants/Cafés; Fast Food Chains; Hotels/Catering**



### Beef Hamburger with Corn Chips

#### Ingredients:

Hamburger bread: 2pcs; Beef patty: 2pcs; Tomato slice: 2-3pcs; Lettuce: 15g, chopped; Bacon: 1pcs; Mayonnaise: 15g; Mission fried corn chips: 6pcs

#### Instructions:

1. Fry the beef patty and bacon in a pan until is cooked.
2. Place the mayonnaise, lettuce, one beef patty, 3 pcs of chips on the bottom bread in order. Then lay the bacon, tomato, 3pcs of chips and another beef patty on. Cover with the bread.
3. Serve with some salad or French fries.



# Thin Crust Pizza Bases



Seafood Pizza

## Features & Advantages:

- Authentic flavor with superior performance
- Thinner and crispier than the traditional pizza bases which bring you unique experience of taste
- Less cracking and breaking than competitive products
- Certified Halal
- Zero trans fat



Purple Potato & Fruits Pizza

Product Code	Description	Pack Size	Shelf Life (Months)	Storage Condition
1854	7" Thin Crust Pizza Bases	4/15ct	12	-18°C
1859	8" Thin Crust Pizza Bases	4/15ct		
1852	9" Thin Crust Pizza Bases	4/15ct		
1861	10" Thin Crust Pizza Bases	4/15ct		
1862	12" Thin Crust Pizza Bases	4/15ct		



**Ideal For: Restaurants/Cafés; Fast Food Chains; Hotels/Catering**



## Windmill Tuna Pizza

### Ingredients:

Canned tuna: 50g; Onion: 10g; Green & red pepper: 20g; Mayonnaise: 20g; Pizza sauce: 30g; Mission 12" thin crust pizza bases: 1pc

### Instructions:

1. Mix the tuna with mayonnaise.
2. Spread the pizza sauce on the pizza base. Then add onion, green & red pepper, tuna and cheese.
3. Fold the pizza into the shape of a windmill (see the diagram below).
4. Preheat the oven at 230°C and bake for 5 minutes.



## • Storage Tips •

Be cautious and careful when moving the products. Do not throw the cases.

The package of the frozen tortillas should be located away from the inner wall of the refrigerated warehouse at least 5cm. The space between two piles of products should be no less than 2.5cm.

The receiving date of each batch of products should be written down. The "early in, early out" principle should be followed.

Pile the products according to the characteristics of the frozen tortillas. Pallet board should be installed beneath for the ventilation.

All the frozen tortillas and pre-cut unfried corn chips should be stored in -18°C and the products should be used up within 24 hours after thawing.

The pre-fried corn chips can be stored in a light proof place with room temperature.

100% natural pigments are used for the flavored wraps which need to be stored under light proof condition.

## • Thawing & Heating •

### For Flour Wraps & White Table Corn Tortillas:

Thawing instructions:

1. Remove from the freezer and let stand at refrigerated conditions (1.5°C to 4°C) until fully thawed (approximately 18 - 24 hours).

2. Remove from refrigeration and let stand for 4-6 hours at room temperature.

Heating instructions:

Microwave: Open packet, fold over top of packet and pre-heat the whole packet in the microwave for 1 minute.

Oven: Remove tortillas from the pouch. Wrap all tortillas in foil and heat for 5 minutes at 180°C.

Hot Plate: Set grill or hot plate to 177°C. Heat individual tortilla for 7 - 10 seconds each side.

Steam Cabinet: Heat tortilla package in steam cabinet for a minimum of 30 minutes.

### For Yellow Corn Tortillas & PCUF Chips

As long as product is not used it should be stored at freezing temperatures.

Product should be thawed prior to using. Once thawed the best storage temp for the opened boxes should be between 0°C - 4°C.

Before frying bring to room temperature. Maintain frying oil between 176°C - 182°C. Frying time ranges from 30 - 40 seconds or until oil is no longer bubbling.

Gently move chips or strips with tongs to ensure even frying.

### For Thin Crust Pizza Bases

Thawing instructions:

Thaw at 0°C - 4°C for about 24 hours and then in ambient temperature for about 3 hours. Thaw in ambient temperature for about 12 hours.

Recommended usage instruction:

Bake at temperature 232°C - 265°C for 6.0 - 6.5 minutes (after applying the sauce and toppings).

\*All the suggested thawing values refer to products of full case.



Plain  
Flour Wraps



Whole Wheat  
Flour Wraps



Flavored  
Flour Wraps



Corn Tortillas



Pre-cut Unfried  
Corn Chips



Fried  
Corn Chips



Thin Crust  
Pizza Bases

## Company introduction

Established in 1959, Mission Foods is one of the world's largest tortilla, flatbread and corn flour producers in the world and is engaged primarily in the production, marketing, distribution and sale of tortillas, tacos, corn chips, wraps, flatbreads, corn and wheat flour.

Over 19,000 people are employed globally across all the operations with facilities in Mexico, the USA, Central America, Europe and Asia Pacific.

Our state of the art facility was built in Shanghai in 2006 and is based in Feng Xian approximately 80 minutes out of Shanghai. The plant is ISO-9001, HACCP, ISO-14001, AIB, GB/T28001 - 2011, OHSAS18001:2007 as well as FSSC-22000.

We produce a range of flour wraps, corn tortillas, thin crust pizza bases and tortilla chips for the local Chinese market as well as for export into other Asian, Oceania and Middle East countries such as Japan, Korea, Thailand, Saudi Arabia and New Zealand to name a few.

With 60 years successful global experience, Mission Foods manufacture over 25% of the world's flatbreads demonstrating clear global leadership, making the company the world's largest manufacturer of these products.



**Mission Foods (Shanghai) Co., Ltd**

### **Plant:**

No 933 Central Wuxing Road, Nanqiao Town,  
Fengxian District, Shanghai, China  
Post Code: 201400  
Tel: 86-21-37108500  
Fax: 86-21-37520890

### **Sales Office:**

Room 813, No 1101 South Pudong Road,  
Shanghai, China  
Post Code: 200120  
Tel: 86-21-50433986  
Fax: 86-21-50433957

### **Branches in China**

Beijing Guangzhou Shenzhen Shenyang Chongqing Fuzhou Changsha

