



Mission Foods

World's Leading Manufacturer of Tortillas

Foodservice Catalogue



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TORTILLA WRAPS

Mission Tortilla Wraps are available in a range of sizes, flavors and nutritional variants. Mission Tortillas are the easiest way to turn your favorite filling into the perfect wrap!

FLOUR TORTILLAS	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
5" Flour Wraps	1665	24x 12 pcs	19	12	-18°C
6" Flour Wraps	297	24x 12 pcs	30		
8" Flour Wraps	296	16x 12 pcs	41		
10" Flour Wraps	298	12x 12 pcs	65		
12" Flour Wraps	317	6x 12 pcs	102		

WHOLE WHEAT WRAPS	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
10" Whole Wheat Wraps	4300	12x 12 pcs	65	12	-18°C
12" Whole Wheat Wraps	4301	6x 12 pcs	91		

FLAVORED WRAPS	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
10" Spinach Wraps	4314	12x 12 pcs	63	12	-18°C
10" Tomato & Basil Wraps	4316	12x 12 pcs	63		
12" Spinach Wraps	4313	6x 12 pcs	91		
12" Tomato & Basil Wraps	4315	6x 12 pcs	91		

*The average weight per piece is based on pack weight showed on packaging. There is an acceptable range of pack weight

Features & Benefits:

- Superior range.
- International appeal through multiple cuisine applications.
- Healthy and nutritional variants available, such as Low Fat and Multigrain.
- Versatile: suitable for various cuisines and occasions such as Mexican, Greek, Lebanese, Indian, Turkish and also Breakfast or Desserts.
- Convenient bread substitute: portable and lighter.
- Great for snack wraps.
- Flexible and won't crack.
- Pliable and won't split when you fill and roll.

Handling Guide:

- Before use let stand at refrigerated conditions until fully thawed.
- Remove from refrigeration and let stand for 4-6 hours at room temperature.





FLATBREADS

An innovative alternative to the traditional sandwich, they provide fully pocketable bread. Simply, cut, heat, fill, and serve. Low in fat and sodium, they are a great healthy product for your customers.

Our Naan breads are an easy and quick solution to give you an authentic bread that can be used for your wraps, dips, curries, tapas or give your customers an extra tasty bread to complement any meal.

SOUVLAKI	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
6" Souvlaki Bread	4104	24x 5 pcs	43	12	-18°C
8" Souvlaki Bread	4105	24x 5 pcs	76		
10" Souvlaki Bread	4106	24x 5 pcs	118		
12" Souvlaki Bread	4107	24x 5 pcs	175		

NAAN	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
Mini Naan Slider	2950	12x 8 pcs	42	12	-18°C
Naan Bread plain (Teardrop)	FB021	12x 5 pcs	80		

PITA	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
FS 6" WW Pita	Test FB039	24x 5 pcs	74	12	-18°C
6" Plain Pita	Test FB076	24x 6 pcs	70		
5" Plain Pita SH	3349	24x 5 pcs	50		

LAVASH	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
Lavash 7" X 14"	3992	8x 6 pcs	157	12	-18°C
Mini Lavash 7" x 4"	Test FB090	16x 6 pcs	79		

ROTI	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
Roti Flatbread	1661	10x 6 pcs	110	12	-18°C

*The average weight per piece is based on pack weight showed on packaging.
There is an acceptable range of pack weight

Features & Benefits:

- Innovative.
- Healthier alternative.
- Low fat & low sodium.
- Strong product, won't split due to even sided walls.
- Soft texture.
- Cost effective.

Handling Guide:

- Just cut, heat, fill and serve.
- Strong product with a soft texture.
- Frozen product with 12 months shelf life, 3 days refrigerated life.





PIZZA BASES

Great pizza begins with a great base! These delicious Mission Pizza Bases are ideal for any type of function, especially where quick preparation times and delivery is needed. Versatile and convenient, Mission Pizza Bases make it easy to create your own quality gourmet pizzas.

PIZZA BASES	Code	Pack Size	Piece Weight (g)*	Shelf Life (Month)	Storage Condition
7" Thin Crust Pizza	1801	4x 15 pcs	50	12	-18°C
8" Thin Crust Pizza	1867	4x 15 pcs	80		
9" Thin Crust Pizza	1717	4x 15 pcs	100		
10" Pan Pizza Bases	FB012	4x 15 pcs	208.3		
10" Thin Crust Pizza	1212	4x 15 pcs	117		
11" Thin Crust Pizza	2250	4x 15 pcs	138		
12" Thin Crust Pizza	2249	4x 15 pcs	153.3		
12" Pan Pizza Base	FB011	3x 5 pcs	250		
13" Thin Crust Pizza	2248	4x 15 pcs	175		
14" Thin Crust Pizza	1522	2x 20 pcs	230		
Pizza Slabs	1341	6x 2 pcs	631		
10" Round Detroit Style Pizza	Test FB071	2 of 5 ct	256		
Hand Held Detroit Style Pizza	Test FB072	4 of 5 ct	131		

*The average weight per piece is based on pack weight showed on packaging. There is an acceptable range of pack weight

Features & Benefits:

- Convenient and cost effective, prepare only what you need.
- Save on time and money.
- Increased turnover by offering a quality fresh baked pizza.
- Stock on hand means no missed sales.
- Consistency in bases means a more consistent product for your customers.

Handling Guide:

- Thaw product before use.
- Top with your favourite pizza ingredients and bake in an oven at 240-260°C for 5 to 7 minutes.

