



MEXICAN FOODS

MANUFACTURER OF PREMIUM TORTILLAS

February 28, 2024

Re: Catalia Foodservice – Code Date/Use Thru Date Change

Dear Valued Foodservice Customers and Partners,

Beginning March 4, 2024, Catallia will print all foodservice tortilla products with a new, Ambient Use Thru Code Date. You may begin to see this new code date reflected on orders shipped after March 4, 2024.

Code Date Explanation:

Example: AMBIENT USE THRU 02 JUN 2024 14:02 MN1

Explanation: Use Thru, 90 days ambient, military time, line produced on immediate packaging and shipping container. This enables material to be traced to day-of manufacture and allows for recovery process.

Shelf-life guarantee:

All Catallia tortilla products have a 60-day shelf-life guarantee upon arrival to distributor.

Other helpful reminders:

All printed corrugate and printed labels have been updated with the new temperature storage requirements. You should be seeing these updates in your distribution network now.

STORE IN A COOL DRY PLACE \leq 75°F.

Affected products: Catallia branded products only.

40000 series: flour tortillas

41000 series: flavored wraps

55200 series: Frescados flavored wraps

70000 series: corn tortillas and precut corn chips

81000 series: Frescados foodservice shelf stable tortillas

Not affected: private label or other branded products

All Catallia foodservice products are currently being held at Catallia at ambient storage conditions $\leq 75^{\circ}\text{F}$. Product should follow these storage conditions during all points of distribution and at restaurant operator level.

Updated Product Specifications will be available upon request. Please contact qa@catallia.com.

Please reach out with any additional questions. We appreciate your patience and support during the transition.

Sincerely,



Annette Gooch Koep
Catallia Mexican Foods
VP Marketing & Business Development
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651-647-6808



March 14, 2024

Further Clarification on Tortilla Holding Temperatures:

Catallia recommends holding all products between 45 – 75F.

We do not recommend holding tortillas in a cooler for an extended period because the cool temperatures may cause issues with pliability.

Summary of recommended holding temperatures:

1. Catallia warehouse storage: 45-75F
2. Transportation: Refrigerated
3. Distributor storage: 45-75F
4. Operator storage: 75F and below
 - Corn tortillas should *never* be frozen. These products include: #70010, #70011, #70012 and #70033.
 - Pre-cut chips and corn tortillas for frying *can* be frozen. These products include: #70003, #70004, #70006, #70021, #70022, #70023, #70007 and #70017.

Once tortillas reach room temperature, they have a 90-day shelf life from the present date.

Updated Product Specifications will be available upon request. Please contact qa@catallia.com .

Please reach out with any additional questions. We appreciate your patience and support during the transition.

Sincerely,
Annette Gooch Koep
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