

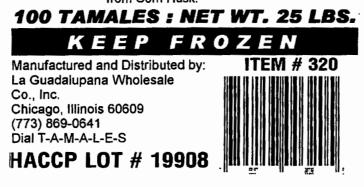


MASA INGREDIENTS: Cooked Stone Ground Corn, Lard, Palm Oil, Soybean Oil, Canola Oil, and Vitamin E (added as an antioxidant), Water, Salt, Baking Powder (Sodium Acid, Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Propionic Acid, Phosphoric Acid, Methyl Paraben, and Propyl Paraben. FILLING INGREDIENTS: Pork, Tomatillo, Green Chiles, Onion, Cilantro, Garlic, Corn Oil, Corn Starch, Modified Food Starch, Cellulose Gum, Xanthan Gum, Guar Gum, Salt, and Sesame Seed.

- COOKING INSTRUCTIONS -



Steam: Place Tamales in Steamer for Approx. 1 Hour or Until Tamale Pulls Away from Corn Husk.





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- COOKING INSTRUCTIONS -







In Salsa Verde Sauce Hand Wrapped In Corn Husk

NO MSG, NO Antibiotics Ever, NO Added Hormones, Vegetarian Diet or NO Animal By - Products

INGREDIENTS: Masa: [Cooked Ground Corn, Shortening (Palm Oll, Soybean Oil, Canola Oil, and Vitamin E (added as an antioxidant)), Water and Salt.] Filling: [Chicken, Tomatillo, Green Chiles, Onion, Cilantro, Garlic, Corn Oil, Starch (Corn Starch, Modified Food Starch, Cellulose Gum, Xanthan Gum, Guar Gum), Salt and Sesame Seed.]

Heating Instructions: Microwave – Remove tamales from package and place desired quantity between two damp paper towels or in plastic bag (to retain moisture). If Frozen place one tamale in microwave on high for 1.5 to 2 min. If refrigerated place one tamate in microwave on high for 60 to 80 sec. (Remove inedible corn husk covering prior to serving)

husk covering prior to serving) Steam – Place tamates in a steamer/colander over boiling water. Do not immerse. If frozen steam for 17 to 23 min. If refrigerated steam for 7 to 10 min. (Remove inedible corn husk covering prior to serving)

MANUFACTURE DATE:MANUFACTURE DATE:BEST BEFORE:BEST BEFORE DATEHACCP LOT #HACCP #KEEP FROZENMANUFACTURED & DISTRIBUTED BY:LA GUADALUPANAWHOLESALE CO., INC.CHICAGO, IL 60609NET WT. 15 LBS.





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– COOKING INSTRUCTIONS -

Microwave: Place Tamales in Microwave Oven for 2 to 3 Minutes. For best result, wrap tamale in wet paper towel or sealed microwave container. Steam: Place Tamales in Steamer for 10-15 Minutes. 80 TAMALES : NET WT. 15 LBS. KEEP FROZEN

Manufactured and Distributed by: La Guadalupana Wholesale Co., Inc. Chicago, Illinois 60609 (773) 869-0641 Dial T-A-M-A-L-E-S

HACCP LOT # 19908

ITEM # 343



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