

MANTECA MIXTA LARD SHORTENING

Looking for an excellent all-purpose lard/tallow blend that imparts the traditional value of pure lard to ethnic specialties like tamales and carnitas? The preferred brand of chefs in the know, VIVA Manteca Mixta Lard Shortening delivers. You can't go wrong with longer fry life, zero trans fats and consistent quality and performance.

KEY SEGMENTS

Food Service:	Commercial:	Retail:
 Hispanic Restaurants 	 Bakeries 	 In Store Meat Dept.
 Taco Stands 	 Tortilla Manufacturing 	 In Store Bakeries
	 Tamale Manufacturing 	 In Store Kitchens
	• Commissaries	 Carnicerias, Panaderias, and Tortillerias





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PRODUCT SPECIFICATIONS

Lovibond Color	1.00 Max.
Moisture	0.02% Max.
Flavor and Aroma	Clean & Bland
Mettler Melting Point	98-104°F
Smoke Point	420°F Min.
Free Fatty Acid as Oleic %	0.20 Max.
Peroxide Value meq/kg	2.50 Max.
Shelf Life	9 months from pack date
Shipping and Storage	Protect from extreme heat (over 90°F) and cold (under 40°F) temperatures. For best results store and use at 65°-75°F.
Ingredient Statement	Lard and Beef Tallow, BHT and Citric Acid added to improve stability

Nutrition Facts

Serving Size 1 Tbsp (13g) Servings Per Container 1675

	F-4 10
Calories 120 Calories fr	om Fat 12
%	Daily Value
Total Fat 13g	20 °
Saturated Fat 6g	309
Trans Fat 0g	
Cholesterol 10mg	3 °
Sodium 0mg	0°
Total Carbohydrate 0g	O ^c
Protein 0g	

* Percent Daily Values are based on a 2.000 calorie diet.

PACKAGING SPECIFICATIONS

Unit Pack & Size	1x48 lb	Tie/High	3x12, 4x12
Case Dimensions	L 12 $^5/8$ x W 11 x D 11 $^1/4$	Units Per Pallet	36 / 48
Product Code	BEFHZA57A048		
LIPC	40786 57248 3		