



Foodservice RANGE



Mission Foods' Foodservice range of flour tortillas, wraps, corn products, pizza bases, salsas and flat breads have been specifically developed for the Foodservice customer. Mission Foods is the supplier of choice because of its strong commitment to the Foodservice industry, the extensive range available, and using only the highest quality ingredients to ensure a consistent, superior and authentic taste for all occasions.

**For further information contact us on:
1800 641 529 or visit our website**

missionfoods.com.au





Flour Tortilla Wraps



Flour Tortilla Wraps



Desserts using Tortillas

Ideal For:

- Restaurants/Cafés/Take Away
- Fast Food Outlets
- Hotels/Catering
- Sporting Arenas
- Schools

New

Product	School Canteen	Resealable Pack	Halal	Code	Per Ctn
Plain Flour Tortilla Wraps					
6" Flour Tortillas		✓	✓	21	24 x 1 doz
8" Flour Tortillas		✓	✓	84	12 x 1 doz
10" Flour Tortillas		✓	✓	18	12 x 1 doz
12" Flour Tortillas		✓	✓	1399	6 x 1 doz
10" Flour Tortillas Super Soft-Ambient		✓	✓	2232	6 x 1 doz
Flavoured Tortilla Wraps					
6" Chocolate Flour Tortillas				314	24 x 1 doz
10" Tomato Flour Tortillas		✓	✓	1634	6 x 1 doz
10" Spinach Flour Tortillas		✓	✓	1635	6 x 1 doz
12" Tomato Flour Tortillas		✓	✓	1215	6 x 1 doz
12" Spinach Flour Tortillas		✓	✓	1213	6 x 1 doz
12" Mediterranean Herb Flour Tortillas		✓		1491	6 x 1 doz
Better for You Tortilla Wraps					
10" Low Fat 97% Tortillas			✓	22	12 x 1 doz
10" Multigrain Flour Tortillas		✓	✓	1271	12 x 1 doz
12" Wholemeal Flour Tortillas		✓	✓	662	6 x 1 doz

Mission Foods Flour Tortilla Wraps are a great way to wrap your favourite filling, either hot or cold, or to make a tasty and delicious wrap. Available in a range of sizes, flavours and nutritional variants, Mission Foods Wraps are the easiest way to turn your favourite filling into the perfect wrap!

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 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: perfect for wraps.
- Pliable and won't split when you fill and roll.
- Halal Certification (see list).

Handling Guide:

- Frozen product: 12 months shelf life at below -5°C.
- Thaw out time: 6 to 8 hours or overnight.
- Ideal handling temperature: room/ambient temperature.
- After thawing for optimum handling ease: microwave packet for up to 30 seconds (Microwave times may vary depending on wattage).



School Canteen Approved

Mission Recipe Suggestions

Honey & Mustard Chicken Wraps

Serves 4
Ingredients:

- 4 Mission Wraps
- 1 tbsp Wholegrain mustard
- 1 tbsp Honey
- 1 Garlic clove, crushed
- Olive oil cooking spray
- 500g Chicken tenderloins, trimmed
- 2 tbsp Mayonnaise
- 100g Lettuce leaves
- ½ Small red onion, finely sliced
- Shaved parmesan cheese

Method:

1. Place mustard, honey and garlic in a large bowl. Stir to combine. Add chicken. Turn to coat.
2. Spray a barbecue plate or char-grill with oil. Heat over medium high heat. Cook chicken for 4 to 5 minutes each side or until browned and cooked through. Set aside.
3. Spread mayonnaise over the wraps evenly.
4. Divide the lettuce, onion and shaved parmesan between 4 wraps. Cut the chicken in half lengthways and place on top.
5. Roll up to enclose filling and serve.





Corn Chips & Ingredients



Tomato salsa & Corn Chips



Taco Shells

Ideal For:

- Restaurants/Cafés/Take Away
- Fast Food Outlets
- Hotels/Catering
- Sporting Arenas
- Mexican Food

Product	School Canteen	Halal	Gluten Free	Code	Per Ctn
Natural Corn Chips					
Triangle Corn Chips		✓	✓	2175	6 x 750g
Round Corn Chips		✓	✓	2176	6 x 750g
Hogback Corn Chips		✓	✓	254	6 x 500g
Triangle Corn Chips		✓	✓	77	12 x 200g
Triangle Corn Chips		✓	✓	63	18 x 150g
White Strips Corn Chips		✓	✓	1508	6 x 500g
White Strips Corn Chips		✓	✓	1521	25 x 75g
White Strips Corn Chips		✓	✓	1621	18 x 50g
Triangle Corn Chips		✓	✓	1606	25 x 75g
Mini Triangle Corn Chips		✓	✓	1701	6 x 500g
Unsalted Corn Chips		✓	✓	1776	6 x 500g
Cheese Corn Chips					
Cheese Corn Chips Triangle			✓	76	12 x 200g
Taco Shells					
Bulk Taco Shells		✓	✓	92	10 x 20
Crispy Taco Shells				1945	10 x 20
Ingredients					
Crushed Corn Chips		✓	✓	78	15 kg
Salsa				101	6 X 2L

Mission Foods Corn Chips offer you a crispy all-corn taste with a delicious authentic crunch, whether for layering for nachos, dipping or just by themselves. Mission Foods Corn Chips, Taco Shells and Salsas bring you the great taste found in the best Mexican restaurants.

Features & Benefits:

- Wide range of Corn Chips available in various shapes and packaging configurations.
- Yellow and White Corn Chips available in triangle, round and strip shapes.
- Convenient pack sizes from 50g to 1kg bulk packs.
- Gluten Free (see list).
- Halal Certification (see list).
- Made in Australia from local and imported ingredients.

Handling Guide:

- Dry product shelf life: Corn Chips 6 months.
- Store in a cool dry place.
- Once packs are opened, keep the pack as air tight as possible to retain freshness.



School Canteen Approved

Mission Recipe Suggestions

Nachos Supreme

Serves 4
Ingredients:

- 230g Mission Corn Chips
- 450g Mission Salsa
- 250g beef mince
- 1 tablespoon olive oil
- 1 red onion, finely chopped
- 2 x 425g cans four bean mix
- 150g tasty cheese, grated
- 1 avocado, finely chopped
- 2 tablespoons fresh coriander, chopped
- Sour cream, to serve

Method:

1. Preheat oven to 190°C. Put aside ½ cup of salsa.
2. Heat oil in a saucepan over medium heat. Cook minced meat for 5-7 minutes or until brown. Add the onion and cook until soft. Add undrained beans and remaining salsa. Simmer uncovered, until sauce thickens slightly.
3. Arrange a layer of Mission Corn Chips over the base of an ovenproof plate and sprinkle with a little of the cheese. Spoon some cooked mixture evenly over the top and add another layer of Mission Corn Chips. Top with remaining mixture and sprinkle with cheese.
4. Bake in preheated oven for 5-10 mins or until cheese melts. To serve, top with sour cream, salsa and avocado. Sprinkle with coriander.

Tip: For a spicier taste, add some jalapenos or fresh chilli on top.





Pizza Bases



Thin Pizza Base



Slab Pizza Crust

Ideal For:

- Cafés
- Catering/Schools/Canteens
- Take away/Fast Food Outlets
- Corporate Functions & Party Food
- Hotels/Restaurants

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

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.

Product	Halal	School Canteen	Code	Per Ctn
Pizza Bases				
Mini Rectangle Pizza Base 13.5cm x 9cm	✓		1470	9 x 10 pcs
7" Regular Pizza Base	✓		1662	8 x 5 pcs
9" Super Thin Pizza Base	✓		2100	12 x 10 pcs
9" Thin Pizza Base	✓		1068	8 x 6 pcs
9" Regular Pizza Base	✓		1069	8 x 6 pcs
11" Thin Pizza Base	✓		2002	7 x 6 pcs
12" Super Thin Pizza Base	✓		1961	3 x 10 pcs
12" Thin Pizza Base	✓		1222	3 x 5 pcs
12" Regular Pizza Base	✓		1223	3 x 5 pcs
Slab Pizza Crust 48cm x 27cm	✓		1341	6 x 2 pcs

Handling Guide:

- Frozen.
- 12 months freezer shelf life.
- 5 days refrigerated shelf life.
- Thaw product, approximately 30 minutes at room temperature from freezer.
- Top with your favourite pizza fillings and bake in an oven at 240 - 260°C for 5 to 7 minutes.



School Canteen Approved

Mission Recipe Suggestions

BBQ Chicken, Char-grilled Zucchini and Mushroom Pizza

Serves 2-4
Ingredients:

- 1 x Mission Slab Pizza Base
- 140g tub pizza base sauce
- 2 cups (about 200g) mozzarella cheese, grated
- 2 cups shredded BBQ chicken flesh
- 200g button mushrooms, thinly sliced
- 2 zucchini, sliced and char-grilled
- ½ cup drained semi-dried tomatoes
- Fresh basil leaves to serve

Method:

1. Pre-heat oven to 240°C (fan forced if possible) use shelf closer to the bottom, the better the crispy base result will be.
2. Place Mission Pizza Base directly onto baking tray.
3. Begin with a thin layer of pizza sauce over the base leaving about 1cm uncovered around the edge as a border. Add half the cheese as this helps to hold the ingredients in place then, add the remaining topping ingredients and finish with the remaining cheese.
4. Bake for 15-20 minutes until golden on top and a crispy base has formed. Serve with fresh basil leaves.





Corn Tortillas & PCUF's



Corn Tortillas



Corn Tortillas

Ideal For:

- Gluten Free Alternatives
- Restaurants/Cafés
- Catering
- Schools

Features & Benefits:

CORN TORTILLAS:

- Cost effective Gluten Free tortilla.
- Low Fat.
- Can be heated and used as a wrap or a great alternative for lasagne.
- Excellent yield per case.
- Halal Certification (see list).

PRE CUT UNFRIED CORN CHIPS:

- Gluten Free.
- Convenient and cost effective as you prepare only what is required.
- Minimal breakage as Chips are transported frozen.

Handling Guide:

CORN TORTILLAS:

- Heat, warm and serve with your favourite fillings.
- Frozen product.
- Thaw product before use.
- 9 months freezer life.

PRE CUT UNFRIED CORN CHIPS:

- Thaw product before use.
- 9 months freezer life.
- Frying temperature 180°C for 60 to 90 seconds.
- Season to taste.

Mission Corn Tortillas have an authentic Aztec flavour that can't be beat. We make them with our own Maseca® corn flour, the highest quality corn flour available for superior taste and performance. Our corn tortillas are perfect for enchiladas, flautas, and chilaquiles, and they're a low-fat food so you can enjoy them without the guilt. Perfect for your gluten free customer and available in a variety of sizes and can also be used for other solutions such as lasagne and soft corn wraps. Our Pre Cut Unfried Corn Chips (PCUF's) make a great gluten free corn chip that can be made to order and seasoned immediately to taste. Excellent portion control and great yield per carton.

Product	Halal	Gluten Free	Code	Per Ctn
Corn Tortillas				
6" Corn Tortillas Yellow (Back of house)	✓	✓	13	12x3 doz
6" Table Top Corn Tortillas White (Front of house)	✓	✓	1873	18 x 1 doz
4.75" White Corn Tortillas	✓	✓	1745	16 x 1 doz
PCUF's (Pre Cut Unfried Corn Chips)				
Yellow PCUF Chips, 4 Cut	✓	✓	544	5kg Bulk

Mission Recipe Suggestions

Freshly Made Dipping Corn Chips

Serves 1 Ingredients:

50g thawed Mission Yellow PCUF's
20g chilli powder
20g chicken stock powder

Method:

1. Heat oil to 180°C.
2. Thaw Mission PCUF's.
3. Place 50g of PCUF's into fryer and cook for approximately 1 minute until the bubbling starts to subside and the chips look golden in color.
4. Remove the chips and drain excess oil.
5. Either, microwave in batches of 3 (do not stack), for 2 ½ minutes until crispy, or bake in the oven for 10 minutes at 200°C.
6. Apply seasoning mix of 50/50 mix of chilli powder and chicken stock seasoning for a great tasting corn chip.





Pita & Souvlaki Breads



Pita Pocket Plain



Souvlaki Breads

Ideal For:

- Restaurants/Cafés
- Fast Food Outlets
- Hotels/Catering
- Sporting Arenas

Features & Benefits:

- Innovative.
- Healthier alternative.
- Low fat, only 1.4g/100g fat.
- Low sodium, 530mg/100g.
- Strong product, won't split due to even sided walls.
- Soft texture.
- Cost effective.
- Halal Certification (see list).

Handling Guide:

- Available in regular and mini catering sizes.
- Just cut, heat, fill and serve.
- Strong product with a soft texture.
- Frozen product with 12 months shelf life, 3 days refrigerated life.

Product	Halal	School Canteen	Code	Per Ctn
Pita Pockets				
Pita Pocket Plain			1422	12 x 4 pack
Pita Pocket Plain Mini			1531	12 x 8 pack
Pita Bread				
Pita Bread Small Plain	✓		1076	16 x 6 pack
Pita Bread Small Wholemeal	✓		1077	16 x 6 pack
Souvlaki Bread				
Souvlaki Bread Large			1561	8 x 9 pack



School Canteen Approved

Mission Recipe Suggestions

Greek Inspired Pita Pocket Burgers

Serves 2

Ingredients:

- 2 Pita Pockets
- 2 x 50g burger bites
- 1 tomato, sliced
- Tasty cheese, sliced
- Leafy salad mix
- Tzatziki sauce

Method:

1. Cook and brown burger bites in a fry pan.
2. Heat pocket breads in a pan with medium heat or through a sandwich press for 10 to 20 seconds. Turning as required.
3. Cut pita pocket open at one end and fill with leafy salad mix to suit.
4. Layer in other ingredients to taste burger bites, tomato, tasty cheese and top with Tzatziki sauce.
5. As an option, further toast if required to get a great crunchy outside.
6. Serve immediately.





Indian & Lebanese Breads



Naan Bread



Chappati Bread

Ideal For:

- Restaurants/Cafés
- Fast Food Outlets
- Hotels/Catering
- Sporting Arenas

Mission Indian and Lebanese 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. Our Lebanese breads are available in plain or wholemeal and our Naan bread comes in plain or garlic flavours. The perfect accompaniment to any meal.

Features & Benefits:

LEBANESE BREAD:

- Authentic appearance and flavour.
- Low Fat and Low Transfats.
- Ideal for traditional Kebabs and Middle Eastern meals.

NAAN, CHAPPATI AND ROTI BREAD:

- Great full flavour.
- Ideal toasted for best results, cut into strips for tapas.
- Once heated can be rolled or wrapped.
- Delicious with curries and spicy dips.

Handling Guide:

- Frozen product: 12 months shelf life below -5°C.
- Thaw out time: 6 to 8 hours or overnight.
- Ideal handling temperature room/ambient temperature.
- After thawing for optimum handling ease: microwave packet for up to 30 seconds (microwave times may vary depending on wattage).

Product	Halal	Code	Per Ctn
Lebanese Bread - Low Fat			
Lebanese Bread Large Plain		1079	12 x 6 pack
Lebanese Bread Large Wholemeal		1078	12 x 6 pack
Naan Bread			
Naan Bread Garlic	✓	1447	8 x 4 pack
Naan Bread Plain	✓	1448	8 x 4 pack
Roti Flat Bread			
Roti Flat Bread Plain		1661	10 x 6 pack

Mission Recipe Suggestions

Tandoori Chicken Skewers with Raita

Serves 4 Ingredients:

- 4 Naan Breads
- 1/3 cup tandoori paste
- 1 tbsp lime juice
- 1/3 cup plain yoghurt
- 900g chicken breast fillets, cut into 2cm pieces

- Raita
- 600mL plain yoghurt
 - 4 lebanese cucumbers, washed & chopped finely
 - 1 tsp cumin seeds, lightly roasted
 - Salt to taste
 - 1/4 bunch fresh coriander leaves, chopped

Method:

1. Combine tandoori paste, lime juice and yoghurt in a bowl. Thread chicken pieces onto skewers. Place in large ceramic tray and spoon over tandoori mixture. Cover and refrigerate for at least 3 hours.
2. Make raita: Whisk the yoghurt. Add the cucumber, salt and cumin powder. Mix well with the chopped coriander leaves. Cover and refrigerate.
3. Heat BBQ to hot, add the olive oil. Cook chicken skewers, turning and basting with marinade occasionally, for 8 minutes or until cooked through. Serve with raita, and warm Mission Naan.





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Customer Service
Ph: 1800 641 529

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Strong Quality Accreditations

