



- Certified Organic & Non-GMO
- ► Available for Food Service or Retail
- ► No Preservatives
- ► Food Allergen Friendly
- Vegan and Gluten Free (Corn)

Mitla Tortilla Company is a wholesale tortilleria in Savannah, GA making
Certified Organic Corn & Flour Tortillas with no preservatives. We combine traditional cooking methods
and clean, simple ingredients to produce Certified Organic Corn & Flour Tortillas. Our tortillas contain just
4-5 ingredients, have no preservatives and are food allergen friendly.

Contact Us
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Nixtamal Corn Tortillas

Our Corn Tortillas are made using the ancient cooking process of nixtamalization. Organic corn is cooked in lime (calcium hydroxide), rinsed and stone ground into fresh masa. This two-day process produces a pliable tortilla with a distinct corn flavor. These naturally gluten free corn tortillas are great for tacos, tostadas, quesadillas, enchiladas and more!

INGREDIENTS

Organic corn, filtered water, lime, sea salt

SIZES

- ► MINI 4.75"
- ► SMALL 5.5"
- F SIVIALL 3.3
- ► MEDIUM 9"

VARIETIES

- ▶ Yellow/White Corn
- ▶ Blue Corn

HEATING INSTRUCTIONS

Heat on a flattop, oven or grill for 1 minute. Corn tortillas are best cooked-to order.

SHELF LIFE

30 days refrigerated, 6 months frozen



Flour Tortillas

Our Flour Tortillas are made with 5 simple ingredients and no preservatives. Available in 3 sizes, these partially cooked Flour Tortillas puff and get crispy when heated. Great for tacos, wraps, quesadillas, enchiladas, burritos and more!

FLOUR INGREDIENTS

Organic flour (unbleached, unbromated), organic high-oleic sunflower oil, filtered water, baking powder (non-GMO, aluminum free), sea salt

SIZES

- ► SMALL 6"
- ► MEDIUM 9"
- ▶ LARGE 12"

HEATING INSTRUCTIONS

Heat on a flattop, oven or grill for 1 minute or until they start to puff. For burritos and wraps, heat for approximately 30 seconds for pliability when folding.

SHELF LIFE

30 days refrigerated, 6 months frozen



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