gpi

Soft Flour
Tortilla

With GPI 9003

Guide

GPI's understanding of bakery processing revealed common issues across numerous processors. That is why we developed a single solution that optimizes both tortilla processing and the quality of the finished product.

GPI is here to create your solution and guide you forward.

Perform

During the processing stage, **GPI 9003** improves stretchability and also reduces tackiness, resulting in a tortilla dough that can be extended without sticking to the equipment. In finished tortillas, GPI 9003 maintains flexibility, preventing brittleness. Lastly, this hydrocolloid blend also prevents moisture migration, keeping finished tortillas separate during storage.

GPI understands your product's journey from formulation to processing.

Inspire

Optimize both the final product and your processing with a single solution. Take advantage of GPI 9003's functional properties for products like pitas, naans, pizza dough and other flat breads.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Soft Flour Tortilla

1000g	Flour	100%
553.6g	Water	55.36%
157.1g	Shortening	15.71%
17.9g	Salt	1.79%
12.5g	Baking Powder	1.25%
12g	Baking Soda	1.20%
9g	**GPI 9003**	**0.90%**
5.7g	Preservatives	0.57%
4.5g	Monoglycerides	0.45%
2.3g	Fumaric Acid	0.23%
2.3g	Sodium Stearoyl-2-Lactylate	0.23%
1776.9g	**Total**	**178%**

Soft **Flour Tortilla**

PROCEDURE

Mixing:

- Mix **GPI 9003** with all dry ingredients in a stand up mixer with a dough hook. Mix for 1 minute until ingredients are evenly dispersed.
- Add shortening and continue mixing on low speed for 4 minutes.
- Add water and knead on low speed for 1 minute.
- Increase speed to medium and knead for another 5 minutes.
- Cover the dough and let it rest for 5 minutes.
- Pre-portion the dough to desired weight.
- Transfer dough pieces into an airtight container and let it rest for 30 minutes.

Shaping and cooking:

- Press dough pieces to desired size and thickness.
- Cook tortilla according to your specifications.
- Cool and pack for storage.

NUTRITIONAL FACTS

40 tortillas per recipe
Serving size 1 tortilla (45g)

Amount per serving
Calories — **126**

	% Daily Value*
Total Fat 3.9g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 288mg	13%
Total Carbohydrate 19g	7%
Dietary Fiber 0.8g	3%
Total Sugars 0.8g	
Includes 0g Added Sugars	1.6%
Protein 2.5g	
Vitamin D 0mcg	0%
Calcium 12mg	1%
Iron 1.2mg	7%
Potassium 0mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Wheat

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS
Food Safety
CERTIFICATED

Looking for inspiration?
Contact: GPI@gpiglobal.com