



MOCTEC MEXICAN PRODUCTS, INC.

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HISTORICAL HIGHLIGHTS

WHAT IS MOCTEC?

Moctec Enterprises, Inc. T/A Moctec Mexican Foods specializes in the manufacture and distribution of corn and flour tortillas and related products for the Mid-Atlantic Region. Established in Washington, D.C. in 1977, it occupied a 2000 square foot plant in Northeast D.C. and had as its goal the production and distribution of fresh made tortilla products to the Metro D.C. area. Moctec's idea caught on and by 1979, it had expanded to an additional 1400 square feet, but even then by 1983, it was producing tortillas 24 hours per day/ seven days per week and so in 1984, it relocated to a 15000 square foot plant in Hyattsville, Maryland. Here it continued its growth, and by 1998, the demand for its tortilla products had continued to grow rapidly and its capacity was reached, and a new move was planned. Thus, in July 2000, Moctec moved to its present 25000 square foot facility and installed new high-speed equipment to continue to meet its growing demand. At this new facility, Moctec has the capacity to produce corn tortillas at a rate of 120,000 corn tortillas per hour (14,400,000 tortillas per week) and 4,000 wheat flour tortillas per hour (240,000 per week). Moctec also has the capacity to produce 20,000 pounds of fried chips per day in addition to other fried products such as taco shells, tostada shells, salad shells, etc. With our own fleet of trucks to insure next day delivery of its fresh made products, Moctec serves the needs of over 800 restaurants, hotels, and other foodservice establishments.

HOW DID MOCTEC GET STARTED?

Moctec was the inspiration of Victor H. Vazquez, Sr., a research psychologist who had come to Washington, D.C. to direct a major research project being funded by the Department of Health and Human Services (formally Department of Health, Education, and Welfare). Upon arriving from his home state of Texas, he soon realized that tortillas were neither fresh nor readily available. So, after five years of government service during which time he had become the director of a research and policy planning office in the Office of the Secretary/Office of the Assistant Secretary for Planning and Evaluation, he resigned his position to pursue the American dream

Beginning in a small warehouse in Northeast Washington, D.C., he began to produce fresh, high quality tortilla products which began with whole kernel corn which was cooked, steeped, washed, and then wet milled to produce a dough, called masa, from which the corn tortillas, tortilla chips, taco shells and tostada shells were made. By producing tortillas at night, he was able to deliver fresh-made corn tortillas to area restaurants the next morning. This became a winning formula that by 1984 expansion to a new larger facility in Hyattsville was required. Today, Moctec occupies a new, even larger factory in Landover, Maryland and it still makes its products to order and delivers them within 24 hours of their being made. And for the last 24 years, Moctec has developed a dual reputation for high quality products and dependable next day delivery.

Moctec insures that its customers never lack the products needed for them to conduct their business.

WHAT MAKES MOCTEC DIFFERENT?

Moctec differentiates itself from other purveyors by providing freshness and service. No other purveyor of tortilla products measures up to the product freshness Moctec provides. All other purveyors distribute from warehouse stocks that have been made at least several weeks in advance and they distribute these products under the guise of fresh tortillas. Moctec makes and delivers fresh-made products within 24 hours of their production, and Moctec is so confident in its high quality products that it guarantees them for a full seven days when they are refrigerated upon their arrival. And if for some reason a problem arises, Moctec will send out replacement product immediately upon notice, and will insure that none of its customers serve anything but the highest quality products available. Our service is a step above not only in its focus on quality, but also in its everyday delivery schedule in the close in Metro D.C. area and its three times per week delivery in the outlying areas. But, should a customer run short of merchandise, Moctec will deliver to any location on any day. We are truly proud of our service and our 7-day guarantee.

RECOGNITIONS

Over the years, Moctec has received several notable recognitions that have highlighted its high standards of quality and service. We are proud of these articles and awards and invite you to share them with us.

July 1978--We opened the doors of our tortilla factory with the presumption that a quality corn tortilla would contribute to the rapid growth of the Mexican food market.

July 3, 1979—"Tortillas are Baking Under Our Noses", Prince George's Journal. Applauds Moctec's all-natural products and its next day delivery system.

October 5, 1980—"Tortilla Flats the Factory Way", Food Section, The Washington Star. Features Moctec's founder and his providing of fresh tortilla products.

October 21, 1980—"Interview with Victor H. Vazquez of Moctec Mexican Foods", **WRC-TV News at 6:00 P.M. Channel 4**, with Jackie Brockington.

December 1980—"Vistas", Television program with Josephine Sanchez Ades, Moderator, which highlighted Moctec as the focal point of the rapidly growing Mexican food industry in the Washington, D.C. area.

January 12, 1981—"A Bit of Mexican Flavor Spices Northeast Section", The Washington Post, Business Section. Feature article that recognized the progress of Moctec and its uniqueness in Washington, D.C.

June 12, 1982—"Hispanic New Enterprise" Award. Presented by the **Board of Directors and The Members Of The Ibero-American Chamber of Commerce, Washington, D.C.** In recognition of Victor H. Vazquez for the founding and growth of Moctec Enterprises, Inc.

March 1989—"Movable Feast", The Washingtonian Magazine. Focus on the fresh bread quality of Moctec's tortillas and their delivery to stores on a daily basis.

February 13, 1995—"Former Tortilla Bagman Takes Chip Shot, Builds A-maize-ing Bake Shop", The Washington Times. Features the establishment and growth of Moctec, primarily from a business perspective.

June 5, 1996—"One Man's Dedication to the True Tortilla", The Washington Post, Food Section. A feature article complementing Moctec's fresh corn and flour tortillas and how they are made and marketed.

September 30, 1998—"Tortilla-ville in Hyattsville", The Washington Post.Com.

September 29, 1999—"Recipe Exchange", The Washington Post.