

# YELLOW CORN BREAD FLOUR



SPECIAL FLOURS



DISPENSES THE PROCESS  
OF SCALING



TO OBTAIN THE TRADITIONAL  
YELLOW CORN BREAD



INDUSTRIAL  
USE

# YELLOW CORN BREAD FLOUR

## COMPOSITION

Yellow corn flour, wheat flour, sugar and vital wheat gluten.

## DESCRIPTION

Improved flour of corn and wheat for industrial uses, with high water absorption capacity. Just add water, yeast and salt to obtain the traditional yellow corn bread, with an intense corn flavour and nice elastic crumbs. Dispenses the process of scaling the corn.

