

WHITE CORN BREAD FLOUR



SPECIAL FLOURS



DISPENSES THE PROCESS
OF SCALING



TO OBTAIN THE TRADITIONAL
WHITE CORN BREAD



INDUSTRIAL
USE

WHITE CORN BREAD FLOUR

COMPOSITION

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

DESCRIPTION

Flour composed of corn and wheat for industrial uses, with above average water absorption capacity, just by adding hot water, yeast and salt, to obtain the traditional white corn bread, with an intense corn flavor and an elastic and pleasant crumb.

NOTE: the scalding of the corn is not needed

