



BLUE CORN MASA FLOUR

- > A delicious corn masa flour made from selected blue corn.
- > Shares the same great reputation for quality and authenticity as the traditional MASECA® instant corn masa flour.
- > A fine corn masa flour ideal for making masa for tortillas, tlacoyos, quesadillas and a great variety of Mexican dishes.
- > The tortillas made with MASECA® Instant Blue corn masa flour have a beautiful blue color and an enjoyable aroma that will bring to your table the true flavors of the authentic and traditional dishes from Central Mexico.
- > No preservatives added, no cholesterol, no trans-fat.



MASECA®AZUL Instant Blue Corn Masa Flour

UPC:	0 37297-11220 8
Weight:	2 Lb
Individual Size (L,W,H)	2.75" X 3.93" X 6.7"
Individual Cube	0.0583 cu. Ft.

GLUTEN FREE





BLUE CORN MASA FLOUR



MASECA®AZUL Instant Blue Corn Masa Flour 10 pack

Case Pack:	10
Case Weight:	20 Lb
Case Size (L,W,H)	15.75" X 8.5" X 6.7"
Case Cube	0.62 cu. Ft.



MASECA®AZUL Instant Blue Corn Masa Flour Pallet

Pallet (T,H,Total)	6x13, 1x12 = 90
Pallet Weight:	1,800 Lb
Pallet Size (L,W,H)	47.2" X 40" X 55"
Pallet Cube	60.69 cu. Ft.

Note: Pallet weight is based only in the nominal weight of the flour.
Not pallet weight nor plastic are included.



www.aztecamilling.com
5601 Executive Dr. Ste #650 Irving, TX 75038

Call Your MASECA® Sales Representative and Order Today!
T: 1 888 4MASECA or 1 800 364 0040 or 972 232 5300