



INSTANT CORN MASA MIX

- > An instant corn masa flour to prepare the best dough for making traditional tamales.
- > Shares the same great reputation for quality and authenticity as the traditional MASECA® instant corn masa flour.
- > A white corn masa flour, coarse grind, designed to give tamales the perfect texture and taste that conveys authenticity.
- > Hispanics choose MASECA® Tamal to make a great variety of traditional tamales wrapped in banana leaves or corn husks, such as Mexican tamales from any region, Guatemalan tamales, Nacatamales, Colombian tamales, Honduran tamales, and tamales from many other regions.



MASECA® Instant Corn Masa Flour

UPC:	0 37297-94447 2
Weight:	4 Lb
Individual Size (L,W,H)	2.9" X 5.25" X 9.5"
Individual Cube	0.11 cu. Ft.

GLUTEN FREE





INSTANT CORN MASA MIX



MASECA® Instant Corn Masa Flour 10 pack

Case Pack:	10
Case Weight:	40 Lb
Case Size (L,W,H)	14.5" X 10.5" X 9.5"
Case Cube	1.08 cu. Ft.



MASECA® Instant Corn Masa Flour Pallet

Pallet (T,H,Total)	9 x 5 = 45
Pallet Weight:	1,800 Lb
Pallet Size (L,W,H)	47.5" X 38.75" X 48.75"
Pallet Cube	51.93 cu. Ft.

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