



TRADITIONAL CORN MASA FLOUR

- > The #1 selling instant corn masa flour in the United States, Mexico and Central America.
- > A fine white-corn masa flour ideal for making masa for tortillas, sopes, gorditas, pupusas, enchiladas, atole, and many other Latin American dishes.
- > Loved for its quality, taste and consistency for over 60 years.
- > A staple item not only in Hispanic homes, but also in gluten-free pantries.
- > No preservatives added, no cholesterol, no trans-fat.
- > Now with folic acid to help with daily nutrition.



MASECA® Instant Corn Masa Flour

UPC:	0 37297-91447 5
Weight:	4 Lb
Individual Size (L,W,H)	2.87" X 5.25" X 9.5"
Individual Cube	0.11 cu. Ft.

GLUTEN FREE





TRADITIONAL CORN MASA FLOUR



MASECA® Instant Corn Masa Flour 10 pack

Case Pack:	10
Case Weight:	40 Lb
Case Size (L,W,H)	18.75" 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.



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