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Single shareholder company - Subject to direction  
and coordination of Gruma International Foods S.L.

UNEXPECTED TASTE



**NDF**  
**CORN MASA**  
Cooked Innovations



HEALTHY ATTITUDE





NDF AZTECA Milling is part of GRUMA's Milling Division. GRUMA is the indisputable worldwide leader in masa flour, tortilla chips, corn tortilla, wraps and other flatbreads production, operating in America, Europe, Asia and Oceania with 79 production plants, and a strong presence in 112 countries across the globe, with its global brands, Maseca and Mission, along with a large selection of local brands.



NDF AZTECA Milling is a milling industry mainly operating business to business that develops a wide range of nutrition ingredients based on corn. An innovative partner when it comes to high quality non-GMO corn ingredients both conventional and Organic, as well as allergen-free.

Our ingredients are additive - and preservative - free, all without artificial colorings and flavorings. This fits with our approach of ongoing commitment to develop premium quality natural products.

NDF Azteca Milling combines state-of-the-art technology, technique, experience and a flexible organization with dynamic and professional people. Our approach is highly customer oriented.





# CORN MASA FLOURS

NDF AZTECA Milling  
manufactures Masa flours using  
the traditional Mexican process of  
Nixtamalization (GRUMA's  
patented alkaline cooking  
process) which consists in  
cooking corn in water and lime.

## Benefits

ALLEGERN  
**FREE** ✓  
OPTION  
GLUTEN & SOYA

SOURCE OF  
FIBER &  
MINERALS

ORIGINAL  
**LIME**  
TASTE

WHOLEGRAIN  
**CLAIM**

**BATCH**  
TO BATCH  
CONSISTENCY

CONTROLLED  
**WATER**  
ABSORPTION

TEXTURE  
PROPERTIES &  
**HIGH**  
PERFORMANCE  
**DOUGH**

**HIGHER**  
BREAKING  
RESISTANCE  
VS OTHER FLOUR

**CRISPY**  
**BITE**

**GMO FREE**  
THANKS TO OUR  
IDENTITY PRESERVED  
SUPPLY CHAIN



# Features

Delicious corn masa flours made from selected non-GMO corn varieties under IP and origin traced cultivation programs \*

**Tailor made developments:** upon request, we can provide you with our technical expertise to support your New Product's Development process

**Customized developments** if you wish to realize new products such as new texture, flavors, colors, nutritional benefits, clean label products, etc.

**Specific masa flour for every application:** for the smooth production of table tortillas, fried products like tortilla chips (nachos) & tacos, pellets and baked products

Share the same great reputation for quality and authenticity as the traditional MASECA® instant corn masa flour

Yellow & white variants



Additive - and preservative - free

Conventional & Organic flours

\* Our identity Preserved Corn supply chain is in place since 2000 and it has been recently certified according to FSA, the Farm Sustainability scheme of SAI Platform.

IP corn is a premium quality maize traced from farm to fork and produced under the best farming practices to minimize the impact on the environment. This farming network is an excellence in Europe.

# Range

**NDF provides a wide range of masa flours for:**

Tortilla chips/Tacos (fried products)

Table tortillas

Pellet

Baked products





# PREGELATINIZED CORN FLOURS

NDF AZTECA Milling has developed a unique hydrothermal process that delivers technological and sensory benefits. Thanks to the micronization process, we achieve very fine granulations improving the solubility.

## Features

Degermed & wholegrain flours

Conventional & Organic flour

Customized NPD projects

Several granule sizes for different textures and applications such as chips, tacos, crackers, pellet, savory and sweet wafers, ice cream cones, etc.

Yellow & white variants

Consistency



## Benefits

ALLEGERN  
**FREE**  
OPTION ✓  
GLUTEN & SOYA

**IDEAL**  
WATER  
ABSORPTION  
& texture properties

**BATCH**  
TO BATCH  
CONSISTENCY

**BRIGHT**  
YELLOW  
COLOR

AUTHENTIC  
**CORN**  
FLAVOR

HOMOGENEOUS  
**DOUGH**

**SMOOTHLY**  
PROCESS

## Range

NDF provides a wide range of pregelatinized flours for:

Tortilla chips/Tacos (fried products)

Pellet

Arepas

Baked products

Gnocchi & pasta





# CORN GRITS & FLOURS

NDF experience  
and its state-of-the-art facility  
guarantee consistent quality.

## Features

Coarse grits made from high quality selected corn for extruded savory snacks

Fine grits made from high quality selected corn for extruded snacks and breakfast cereals

Extra fine & fine flours used in a range of applications in the food industry, mainly pellet, biscuits, cookies, pasta, soups, bread, sauces, seasonings

Customized product developments

Conventional and Organic flour

## Benefits

HIGH  
FLEXIBILITY  
OF PARTICLE  
size distribution

NON-GMO  
VARIETIES

ALLEGERN  
FREE  
OPTION  
GLUTEN & SOYA

YELLOW  
& WHITE  
VARIANTS

LOW IN  
FAT

## Range

Corn **grits** available in many granulations

Corn **flour** available in many granulations



# TOASTED CORN FLOURS

The toasting process gives to corn ingredients an experience of aromas exaltation for multiple applications.

## Features

Bring an authentic touch to a wide range of formulation such as biscuits, bread, pastry products

## Benefits

ALLEGERN  
**FREE**  
OPTION ✓  
GLUTEN & SOYA

FLEXIBILITY  
OF PARTICLE  
size distribution

## Range

Toasted Corn flour (fine, extra fine)





**Unexpected Taste**  
**Healthy Attitude**

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[www.ndfgruma.com](http://www.ndfgruma.com)

**NDFAZTECA**  
MILLING EUROPE

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