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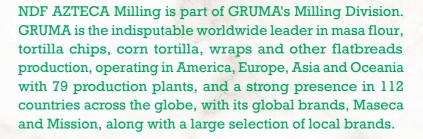
Single shareholder company - Subject to direction and coordination of Gruma International Foods S.L.

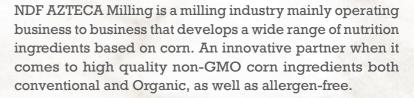




TEALTHY ATTITUDE







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

FREE OPTION GLUTEN & SOYA SOURCE OF FIBER & MINERALS



CRIGINAL LIME TASTE

WHOLEGRAIN

WATER ABSORPTION

BATCH TO BATCH CONSISTENCY

HIGHER BREAKING RESISTANCE VS OTHER FLOUR

TEXTURE
PROPERTIES &
HIGH
PERFORMANCE
DOUGH

GMO FREE
THANKS TO OUR
IDENTITY PRESERVED
SUPPLY CHAIN

CRISPY

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



PREGELATINAZED 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







SMOOTHLY









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



NON-GMO VARIETIES

FREE OPTION GLUTEN & SOYA





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



FLEXIBILITY
OF PARTICLE
size distribution

Range

Toasted Corn flour (fine, extra fine)





www.ndfgruma.com



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A COMPANY OF:



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