Farina Finissima di Mais



Nutrifree **Farina Finissima di Mais** is obtained by grinding corn, a cereal naturally gluten-free and rich in starch. Grinding yields a very fine flour, ideal to prepare cakes and biscuits, not indicated for polenta.
Tips: it is the flour most used to produce gluten-free foods because its fairly high protein content makes it more **suitable for making bread products**.
However, its aroma is very intense, so it is preferable to mix it with other gluten-free flours for sweet and savoury preparations.

- Naturally lactose-free
- Ideal to prepare cakes and biscuits

Senza Glutine

No OGM

Senza Lattosio

Senza Latte

Senza Amido di Frumento

Ingredient
Corn flour. It may contain traces of ***soy***, ***sesame*** and ***mustard***.

Characteristics	Value per 100 g
Energy kj	1460
Energy kcal	344
Fat	1,9
- of which — Saturated Fat	0,24
Carbohydrate	7,3
- of which — Sugars	1,07
Fibre	1,6
Protein	7,7
Salt	0,03