Creative Enzymes®

Amaranth Powder

Cat. No. APC-100

Lot. No. (See product label)

Introduction

Description	Amaranth Flour offers whole grain goodness without gluten. Amaranth is a grain derived from tiny seeds and dates back to Mesoamerica, widely utilized by the ancient Aztecs. This flour can replace up to 25% of the conventional wheat flour in a recipe and lends a sweet, earthy and malted flavor to sweet and savory recipes. Awesome amaranth also offers protein, magnesium and iron.

Product Information

Form	Powder