Creative Enzymes®

White Corn Flour

Cat. No. EXTZ-218

Lot. No. (See product label)

Introduction

Description	There are two types of cornmeal, yellow cornmeal and white cornmeal. White cornmeal is made by grinding white corn, which is lighter in color and less flavorful than yellow cornmeal. White cornmeal is a gluten-free alternative to white or wheat flour and can be used to thicken gravy or make tortillas and other baked goods.

Product Information

Form	powder