

# EXTRA FANCY PATENT FLOUR

Offering vibrant color and rich durum flavor, our Extra Fancy Patent Flour is a unique ingredient that can replace any other wheat flour while effortlessly producing wider, thinner tortillas.



## DURUM

Compared to other wheats, durum stands out for its high protein content, distinctive rich flavor, and characteristic yellow hue, all of which consumers readily identify in pasta products.

Replaces up  
to 100% of other  
wheat flours

Higher dietary  
fiber content

Imparts desirable  
durum flavor &  
yellow coloring

Enables production  
of wider and thinner  
tortillas without the need  
for reducing agents

Exhibits less toughness  
over the course of the  
tortilla's shelf life

Higher protein content

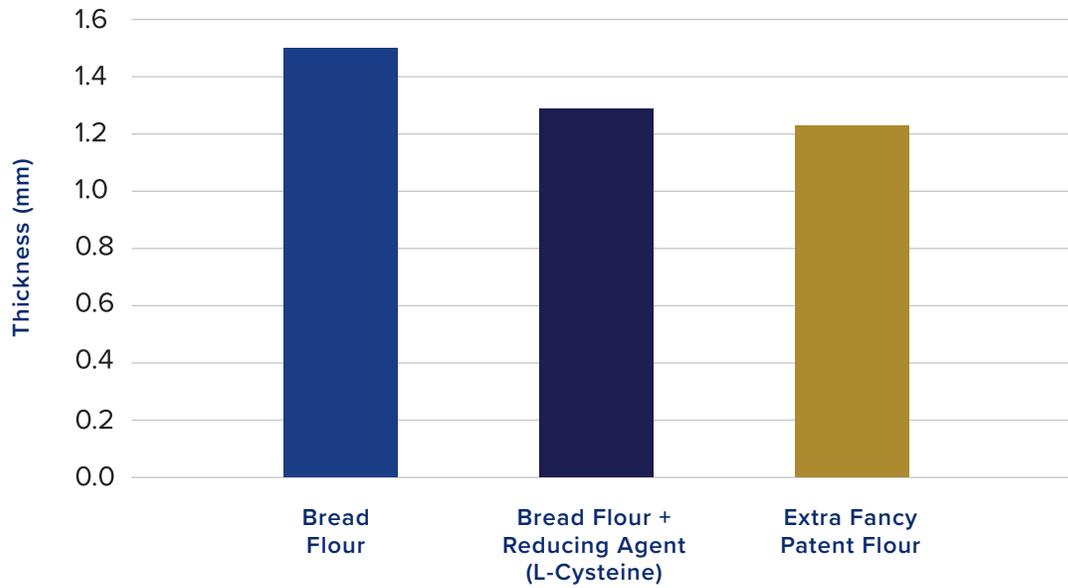
Add up to 1g per serving of protein depending on the durum inclusion rate and the type of wheat being replaced.

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**RICHARDSON**  
FOOD & INGREDIENTS

# TORTILLA THICKNESS & DIAMETER

## TORTILLA THICKNESS



## TORTILLA DIAMETER

