



ARUN COLOUR CHEM PVT. LTD.

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CORN FLOUR

CORN FLOUR IS ONE OF THOSE STAPLE PANTRY ITEMS, IT HAS SO MANY USES FOR COOKING. IN THE WORLD OF CULINARY DELIGHTS, CORN FLOUR IS USED AS A BINDING AGENT FOR PUDDINGS AND SIMILAR RECIPES. IT IS COMMONLY USED AS A THICKENER FOR SOUPS, STEWS, SAUCES AND OTHER DISHES. THE COMPLETELY WHEAT FREE VERSION IS USED QUIET HEAVILY FOR GLUTEN FREE RECIPES LIKE PASTRIES, CAKES AND OTHER CONFECTIONERY ITEMS. CORN FLOUR IS ALSO USED AS BREADING IN ITALIAN CUISINE.



PACKING

(100g X 10pcs) X 10Boxes = 10 Kg (Carton)



PACKING

1Kg (Pouch) X 25Pcs = 25Kg (Bag)

