

Golden Essence Flour

All the goodness of the grain

Golden Essence Flour is produced from the germ of the corn, the living part of the seed that contains all the necessary elements to foster growth. Toasting the germ and removing the oil results in a low-fat, pleasant tasting flour that is naturally high in fiber, protein, and natural plant minerals. Golden Essence Flour provides all the goodness of the grain without the high carbohydrate and fat loadings of other cereal flours such as whole corn, wheat, and rice. This flour is a highly cost effective functional base to build formulations. Due to its high content of corn fiber, Golden Essence Flour has good water binding capacity for moisture management in applications such as baked goods and meats. Furthermore, this product has an unusually high level of corn protein that helps maintain texture and structure in often challenging gluten free formulations.



Food Applications for Golden Essence Flour

Add to breads, baked goods, pasta, cereals, snacks, meat, breading, coatings, batters, and convenience foods to make healthier products with all the goodness of the grain

This unique and novel ingredient offers the opportunity to formulate many cereal based products with the following health benefits:

- Gluten Free
- Low Allergenicity
- High in natural plant minerals
- Higher Protein
- Higher Fiber
- Lower Fat

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Golden Essence Flour Compared to Whole Wheat

- Gluten Free
- 50-100% higher in protein
- Up to 85% lower in carbohydrates
- Lower in fat
- Good source of natural minerals: magnesium, potassium, iron, zinc, selenium