

Combines the benefits and prebiotic properties of a “resistant starch” with the texture of a high quality carbohydrate, adding nutrition and fiber but making baked goods as silky-smooth as white flour can.

To use: Substitute Hi-Maize® for up to 1/4 to 1/3 of the flour called for in your favorite recipes; adjust up and down to taste.

Store in a cool, dry place.

Hi-Maize®

NATURAL FIBER

A simple way to add more fiber and nutrition to baked goods.

NET WT 9 OZ (255g)



BEST IF USED BY

NUTRITION FACTS

SERVINGS 23, **SERV. SIZE 1 1/2 TSP (11G)**, AMOUNT PER SERVING: **CALORIES 15**, **TOTAL FAT** 0G (0% DV), **SODIUM** 0MG (0% DV), **TOTAL CARB.** 10G (4% DV), **FIBER** 7G (25% DV), **PROTEIN** 0G. NOT A SIGNIFICANT SOURCE OF SAT. FAT, TRANS FAT, CHOLEST., TOTAL SUGARS, ADDED SUGARS, VIT. D, CALCIUM, IRON AND POTAS. %DV = %DAILY VALUE

INGREDIENTS RESISTANT CORNSTARCH.

THE KING ARTHUR FLOUR COMPANY, INC.
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Produced on equipment that also processes wheat, milk, eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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