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)

NUTRITION FACTS
SERVINGS 2.3, 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.
Norwich, VT 05055 | 800 827 6836 | KingArthurFlour.com
Produced on equipment that also processes wheat, milk, eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

208217F01A