

The logo for Maza Real features a stylized illustration of a corn cob with yellow kernels and green husks. The word "maza" is written in a bold, black, sans-serif font, and "Real" is written in a large, black, cursive script font. The text is superimposed on the corn illustration, which is enclosed within a thin black circular border.

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MÉXICO



WHO IS MAZAREAL?

We are a Mexican company located in central Mexico who's main goal is to offer a high quality and nutritious product by using TRADITIONAL methods and local raw materials; therefore, promoting Mexican culture around the world.

MISSION

To produce corn masa flour by nixtamalization method with the highest quality which represents with prestige our most traditional flavors.

We strive to grow our Business by empowering indigenous communities by generating jobs and promoting production of native corn.

"To be a company that emphasizes in the quality of their product by offering nutritious and superior tasting flour to people around the world."

VISION

To be the company that best sponsors and promotes the core Mexican values- family, community and traditions.

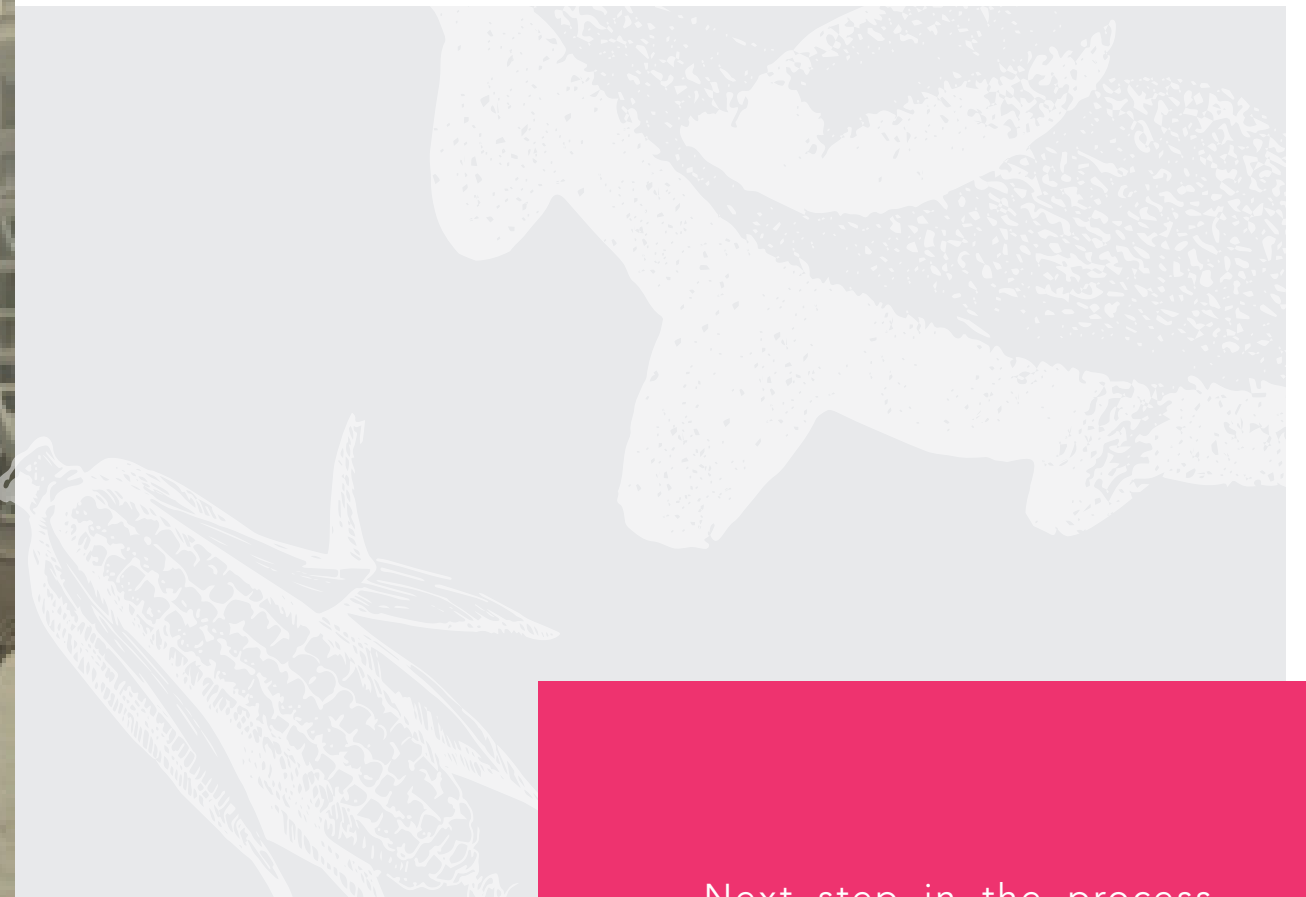
To be a company that emphasizes in the quality of their product by offering nutritious and superior tasting flour to people around the world.

OUR PROCESS

Our process begins by a meticulous selection of high quality corn native to the region, called "maiz criollo", once we have the corn that satisfies our standards, it goes through a cooking process depending on the product to elaborate.

Nixtamalization refers to the method for the preparation of maize (corn, in which the corn is soaked and cooked in an alkaline solution.

Dred kernels are washed and then mixed with lime, cooked continuously at an approximate temperature of 70° C, leaving the mixture rests for 8 hours.



Next step in the process is grinding, the mixture is grinded to form a soft dough.

Once grinded, the soft dough passes through a dehydration process, which is achieved by applying heat of 370° C. The mixture is then cooled down, now transformed in the form of flour.

Flour is then filtered by grading and if size is not met is sent to the grinder once again. Once we have attained the desirable grading it passes through





OUR SOCIAL RESPONSIBILITY

We are committed to ensuring that social responsibility is an intrinsic element of Mazareal's policies, practices and initiatives.

We look to positively contribute and empower indigenous communities within which we work by generating jobs and promoting production of native corn.

OUR PRODUCTS

NIXTAMALIZED WHITE CORN MASA FLOUR



NIXTAMALIZED BLUE CORN MASA FLOUR



PRODUCT
PRESENTATION

- 1 KG
- 20 KG

SOCIAL PROGRAMS

PRECOOKED WHITE
CORN MEAL



CUSTOMIZED PACKAGING



OUR COMPETITIVE ADVANTAGE

- Higher production rate per kg of flour.. Our flour offers an advantage of 25% in production rate comparable to any other commercial brand.
- High quality corn native to the central region of México. Non GMO.
- No additives or preservatives, all natural. Only lime added.
- Higher nutritional value, 100% whole grain. Our nixtamalization process is based on the utilization of the whole grain kernel and contains all the vital parts of the seed.
- Improved flavor and aroma achieved by the traditional nixtamalization method and by using native varieties of corn.
- Certified Gluten Free.
- Only water is needed.



The authentic taste
of corn



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