



GRITS

Quicker cooking grit with a radiant orange color, velvety smooth texture and rich, buttery flavor. Also perfect for polenta!



CORN MEAL

Familiar grind size with an added punch of color and flavor. Ideal for vibrant corn-breads, fry batters & more.



CORN FLOUR

Lighter color but same great taste. Excellent for gluten free baking! Bakes or fries into a beautiful golden-orange hue.



#76700 Grits 25 lb

#76702 Grits 12x24 oz

#76704 Grits 24 oz each

#76706 Meal 25 lb

#76710 Meal 12x24 oz

#76711 Meal 24 oz each

#76708 Flour 25 lb

#76712 Flour 12x24 oz

#76713 Flour 24 oz each

NEW RETAIL READY 24 OZ PACK SIZE!



Professor Torbert bred this corn the old fashioned way, hand selecting it year after year as part of a global effort to help address micronutrient deficiencies in parts of sub-Saharan Africa.



The orange color of our corn comes from increased levels of carotenoids, the same kind of natural antioxidant pigments that give carrots their orange color and nourishing reputation.



Some say nutty, some say buttery, either way, they all agree Orange Corn has a rich flavor and creamy texture like no other. Tastes good, does good. Learn more at ProfessorTorberts.com

Professor Torbert's Orange Corn is produced by NutraMaize LLC, an Indiana-based, family-owned small business.



To request a sample or to place an order, contact your local Piazza Produce sales rep or call 317-872-0101.