



# Wheat & Corn Tortillas

Our expertise is baked in every bite



Optimize production efficiency

Increase softness & flexibility

Maintain freshness over time

Healthier alternatives

Reduce stickiness

# Wheat & Corn Tortillas and Other Flatbreads

Ingredients and application information

## DuPont™ Danisco® Ingredient Technology:

- **POWERFlex® Enzymes & Blends:** Industry-leading enzyme and enzyme/emulsifier/hydrocolloid blends that keep tortillas fresh, soft, and flexible over time.
- **PANODAN® DATEM** - essential for dough strength and processing tolerance.
- **DIMODAN® Emulsifiers**, including **DIMODAN® NG 100**, offer trans-fat free solutions for crumb softness and shelf-life extension.
- **GRINDSTED® Guar Gum, Xanthan Gum, WALOCEL™**, and **METHOCEL™** hydrocolloids provide moisture retention, reduced stickiness, and processing tolerance.
- **SOLEC™ Lecithin** helps with texture, spread, and height, and can also aid in moisture retention in a clean label option.
- **Litesse® Polydextrose** - a fiber source and prebiotic - can assist in calorie and sugar reduction.
- **FIBRIM® Soy Fiber** can assist with microwaveability.
- **Natamax® Antimicrobials** - incredibly effective mold inhibitors for longer product shelf-life.
- **SUPRO® Proteins** - high-quality fortification for healthier products.

## DuPont™ Danisco® ingredients are also integral to other culinary applications, including:

- Meat & Meat Alternatives
- Shredded Cheese
- Dips, i.e., Guacamole, Salsa
- Culinary Sauces
- Sour Cream



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