

EASY TO USE!

Using MINOM makes tortilla production easy. Simply add MINOM Flour Tortilla Base to flour, shortening, and water to make the finest tortillas imaginable. One 2 lbs. pouch and your ingredients will make 43 lbs. of finished dough and over 500 tender and tasty tortillas! You can make this dough by hand or with a mixer. Never has making tortillas been this easy!

ELIMINATES GUESS WORK!

Consistency is the key to a successful product. The MINOM process is so precise that you will make perfect tortillas every time. No more guessing at how much of this to put in or how much of that to leave out. Consistency is our goal and our product proves it. Just one try and you'll be sold on MINOM Flour Tortilla Base.

HIGH QUALITY!

High Quality results every time! With MINOM, your company will be assured of the highest standards because we use only the finest ingredients and we stand behind our product one hundred percent. MINOM Flour Tortilla Base is time and condition tested.

ONE PRODUCT, MANY USES!

MINOM Premium Flour Tortilla Base is extremely versatile. It can be used to produce flour, corn and whole wheat tortillas, as well as for dozens of other uses. (Call us for details.)

ALL INGREDIENTS U.S.D.A. APPROVED

MINOM meets or exceeds stringent U.S.D.A. guidelines set forth for the food industry. In keeping with our freshness concept, we use natural ingredients and add no preservatives. This is our way of offering the best in product quality and safety for our customers.

24 HOUR DOUGH LIFE!

With MINOM Flour Tortilla Base you will be glad to know that your money goes a lot further. Our researchers have developed a way to keep our dough ready to use for 24 hours after it is made (under standard conditions). With a 24 hour shelf life, Minom Flour Tortilla Base keeps wasted dough to an absolute minimum.

STABILIZERS ADDED!

MINOM Flour Tortilla Base mix was designed with variation in climate and altitude in mind. The stabilizers we have developed for use in MINOM provide you with a consistent product at any elevation at any time of the year. MINOM works anywhere you decide to use it. Give it a try and you'll see why everyone else is using MINOM Tortilla Base.

MINOM Premium Flour Tortilla Base PRICING:

Minom Flour Tortilla Base	
Case (12 x 2 lb. Bags).....	\$31.70
Minom Flour Tortilla Base	
Bulk (50 lbs.).....	\$59.57

Order Today!

1-800-683-0928



Call for a **FREE** 2 lb. Trial Bag of
MINOM Premium Flour Tortilla Base!



Premium Flour Tortilla Base

1623 N. San Marcos
San Antonio, TX 78201
Office: 210-734-5124
Fax: 210-737-3925
1-800-683-0928
www.minom.com

MINOM^{INC}

Premium Flour Tortilla Base



24 Hour Dough Life • All Ingredients U.S.D.A. Approved • High Quality • Eliminates Guess Work • Stabilizers Added • Easy to Use

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Hobart Mixer Recipe

*Masa para tortillas
de harina hechas en
la maquina Hobart.*

- 25 lbs. All Purpose Flour
- 2 lbs. Minom Premium Flour Tortilla Base
- 3 lbs. Vegetable Shortening
- 6 qts. Cold Water

*(Water qty. may vary depending on climate,
humidity or wether the water is hard or soft)*



Step #1

*Place in mixer:
(Necesita que poner en la maquina)*

*25 lbs. of All Purpose Flour
(12.5 lbs. de harina-all purpose flour)*

*2 lbs. of Minom Tortilla Base
(Una bolsa de 1 libras de base para tortilla (Minom))*

*3 lbs. Quality All-Vegetable Shortening
(1.5 libras de manteca de vegetal)*

*Mix on speed 1 for 2 minutes
(Mezcle bien en velocida una por 2 minutos)*

*Mix on speed 2 for 5 minutes
(Mezcle bien en velocida dos por 5 minutos)*

*Cut shortening into the flour where there
are no visible lumps
(Agregue la manteca y mezcle hasta que se
incorpore bien la mezcla)*

Step #2

*Add 6 quarts of water (12 lbs. 13 oz.)
(Agregue seis cuartos de agua o 12 libras y 13 onzas)*

Use dough hook only (Use solo el gancho)

*Mix on speed 1 for 2 minutes
(Mezcle bien en velocida una por 2 minutos)*

Scrape sides of bowl (Raspe los lados adentro de la holla)

*Mix on speed 2 for 5-7 minutes
until dough is developed and soft.
(Mezcle bien en velocida dos por 5-7 minutos
o hasta que la masa este suarecita)*

*Once dough has been developed divide it into 1 ½ oz.
or to your desired dough balls, cover and let rest for 30 minutes.
(Desques de que esta la masa, forme bolas de 42.5 gr.
O del tamaño deseado, cubra y deje reposar por media hora.)*

RECIPES

SOUTHWEST TORTILLAS



- 25 lbs. All Purpose Flour
- 2 lbs. MINOM
- 2 oz. Garlic Powder
- 2 oz. Paprika
- 2 oz. Cumin
- 3 lbs. Vegetable Shortening
- 6 qts. Cold Water

WHOLE WHEAT TORTILLAS



- 15 lbs. All Purpose Flour
- 10 lbs. Whole Wheat Flour
- 2 lbs. MINOM
- 12 oz. Molasses
- 3 lbs. Vegetable Shortening
- 6 qts. Cold Water

FLOUR TORTILLAS



- 25 lbs. All Purpose Flour
- 2 lbs. MINOM
- 3 lbs. Vegetable Shortening
- 6 qts. Cold Water



50 kg Spiral Mixer Recipe

Step One:

Place the following in the Mixing Bowl

- 25 lbs All Purpose Flour
- 2 lbs Minom
- 3 lbs Shortening
- 6.5 qts Cold Water



Step Two:

- a. Mix on speed 1 for 2 minutes
- b. Mix on speed 2 for 6 minutes

Remove the developed dough from the bowl and cut into the appropriate size/weights as necessary.



- Weigh out 3 1/2 lbs of dough. Place enough dough on a sheet pan and cover with plastic bun pan bag. Then, let proof for 5 minutes.

- Select dough batch and place on Divider/Rounder tray. Evenly spread dough on tray and put it into Divider/Rounder. When finished, remove tray and place dough balls on sheet pan.

- Cover them with plastic bun pan bag. Place pans on rack. Allow dough balls 30 or more minutes for proofing.

- When ready, dust dough balls with flour and you're ready to make tortillas.

