

*no more wasted product!*  
**EXTREMELY VERSATILE!**

MINOM PREMIUM FLOUR TORTILLA BASE IS EXTREMELY VERSATILE. IT CAN BE USED TO PRODUCE FLOUR, CORN HYBRID AND WHOLE WHEAT TORTILLAS, AS WELL AS FOR DOZENS OF OTHER USES.

*tortilla production made easy with minom!*

### -MIXING YOUR DOUGH-

#### 25 LBS. - 50 KG. SPIRAL MIXER

PLACE IN MIXER:

25 LBS. ALL PURPOSE FLOUR  
2 LBS. MINOM TORTILLA BASE  
3 LBS. QUALITY ALL-VEGETABLE SHORTENING  
6.5 QTS. (12 LBS. 13 OZ.) COLD WATER

MIX ON SPEED 1 FOR 2 MINUTES  
(MEZCLE BIEN EN VELOCIDA 1 POR 2 MINUTOS)

MIX ON SPEED 2 FOR 6 MINUTES  
(MEZCLE BIEN EN VELOCIDA 2 POR 6 MINUTOS)

### -DOUGH DIVIDER/ROUNDER-

WEIGH OUT 3.5 LBS. OF DOUGH. PLACE ENOUGH DOUGH ON A SHEET PAN AND COVER WITH PLASTIC BUN PAN. 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 BAG. PLACE PANS ON RACK. ALLOW DOUGH BALLS TO PROOF FOR AT LEAST 30 MINUTES OR MORE. WHEN READY, DUST DOUGH BALLS IN FLOUR, AND MAKE YOUR TORTILLAS.

*ask us about equipment!*



*extend*  
**SHELF LIFE\*!**

\*7-10 DAYS  
AT ROOM  
TEMP.

**FLAVOR  
AND AROMA  
FREE**

### TORTILLA DOUGH MOLD INHIBITOR

1 GALLON: \$23.23

CASE (4 GALLONS): \$92.92

MINOM TORTILLA DOUGH MOLD INHIBITOR IS VERY CONCENTRATED. ONLY 3 OZ. IS REQUIRED PER 25 LBS. OF FLOUR (.75% OF FLOUR WEIGHT).

*Order Today*

**210.734.5124**

**800.683.0928**

**minom@bescomfg.com**

**www.minom.com**

*order today:*

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**2021**  
*catalog*

*Tortilla production made easy!*

**MINOM** INC.  
Premium Flour Tortilla Base



**210.734.5124**  
**800.683.0928**



*Connect with us!*

**200 Lombrano St.**  
**San Antonio, Tx 78207**

# MINOM<sup>INC</sup>

Premium Flour Tortilla Base



*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.

- 24 HOUR DOUGH LIFE-
- ELIMINATE GUESS WORK-
- ONE PRODUCT, MANY USES-

USING MINOM MAKES TORTILLA PRODUCTION EASY. SIMPLY ADD MINOM FLOUR TORTILLA BASE TO FLOUR, SHORTENING, AND WATER TO MAKE THE FINEST TORTILLAS IMAGINABLE. ONE 2LB. 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!

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!**



*Order Today*

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www.minom.com

minom@bescomfg.com

CALL FOR A FREE 2 LB. TRIAL BAG

**MINOM FLOUR TORTILLA BASE**

CASE (12 X 2LB. BAGS): \$41.37

BULK (50LBS.): \$77.71

*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.

*high quality results*  
**EVERY TIME!**



OUR RESEARCHERS HAVE DEVELOPED A WAY TO KEEP OUR DOUGH READY TO USE FOR 24 HOURS AFTER IT IS MADE (UNDER STANDARD CONDITIONS). 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.

**-TORTILLA RECIPES-**



**FLOUR TORTILLAS - 5 LBS.**

**YIELDS: (90) 7" TORTILLAS\***

**\*WHEN MADE WITH 1.5 OZ. DOUGH BALLS**

5 LBS. ALL PURPOSE FLOUR  
6.5 OZ. MINOM  
10 OZ. VEGETABLE SHORTENING  
40 OZ. COLD WATER

**FLOUR TORTILLAS - 25 LBS.**

**YIELDS: (450) 7" TORTILLAS\***

**\*WHEN MADE WITH 1.5 OZ. DOUGH BALLS**

25 LBS. ALL PURPOSE FLOUR  
2 LBS. MINOM  
3 LBS. VEGETABLE SHORTENING  
6.5 QTS. COLD WATER

**WHOLE WHEAT TORTILLAS**

**YIELDS: (270) 7" TORTILLAS\***

**\*WHEN MADE WITH 1.5 OZ. DOUGH BALLS**

15 LBS. ALL PURPOSE FLOUR  
10 LBS. WHOLE WHEAT FLOUR  
2 LBS. MINOM  
12 OZ. MOLASSES  
3 LBS. VEGETABLE SHORTENING  
6.5 QTS. COLD WATER



**SOUTHWEST TORTILLAS**

**YIELDS: (450) 7" TORTILLAS\***

**\*WHEN MADE WITH 1.5 OZ. DOUGH BALLS**

25 LBS. ALL PURPOSE FLOUR  
2 LBS. MINOM  
2 OZ. GARLIC POWDER  
2 OZ. PAPRIKA  
2 OZ. CUMIN  
3 LBS. VEGETABLE SHORTENING  
6.5 QTS. COLD WATER

