

# Cauliflower Corn Bread



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## REASONS TO BELIEVE

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• Cauliflower is trending in everything from pizza to cream cheese these days. But it is the perfect addition to this classic cornbread recipe. The mild, neutral taste profile of cauliflower adds a soft, nutty note to this recipe.

• As consumers look to more adventurous and worldly food experiences, the addition of Thai Chili flakes from our range of clean label culinary preparations makes this the perfect application of East meets West.

• Our team of agronomists have spent many hours in the cornfields of Oregon identifying the perfect variety of super sweet corn that would provide optimal sweetness in bakery applications. With this variety, we were able to reduce our sugar content by 50% and still maintain the same sweet profile.

## KEY PRODUCT BENEFITS

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- Fresh, authentic taste
- 3/4 serving of vegetables per serving
- Made with no artificial ingredients

## COMPOSITION

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68815 Sweet Corn Powder	13%
RD00460005 Cauliflower Flakes	5%
68200 Thai Chili Flakes	0.3%
All purpose flour	12%
Sugar	10%
Salt	1%
Baking Powder	2%
Melted Butter	22%
Milk	29%
Eggs	6%

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Vegetarian



Clean label

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*This recipe card is intended to industry professionals. It is the responsibility of each manufacturer to verify the compliance of the final product's labelling and communication indicated on the finished foods to be delivered as such to the consumer with respect to the applicable local legislation.*