



## Corn Flour for tamales

Corn flour for tamales is a product made from dry corn. As the name suggests, it is used for the preparation of tamales.

The Peruvian tamal is a dish made from corn, native to Peru, and known to have existed in pre-Columbian times. The word "tamal" comes from the Nahuatl language (tamalli) spoken by the Mexicas.

The word from the Andean region is "humita," which comes from Quechua. A variant of the tamal from Lima stands out as an Afro-Peruvian legacy, adding flavor to the traditional indigenous tamal and

creating its own variation in Peruvian  
cuisine.