



# GRITS

**GRIND SIZE: MEDIUM**

**DESCRIPTION:**

Faster cooking grit with a radiant orange color, creamy texture and rich, nutty, buttery flavor. Also suitable for polenta.



Professor Torbert bred this corn the old fashioned way, hand selecting it year after year as part of a global effort to help address micronutrient deficiencies in parts of sub-Saharan Africa.



The orange color of our corn comes from increased levels of carotenoids, the same kind of natural antioxidant pigments that give carrots their orange color and nourishing reputation.



Some say nutty, some say buttery, either way, they all agree orange corn has a rich flavor and creamy texture like no other. Tastes good, feels good. Learn more at [ProfessorTorberts.com](http://ProfessorTorberts.com)



For Information or to place an order, contact your local Piazza Produce sales rep or call 317-872-0101

**PIAZZA**  
— SINCE 1970 —  
**PRODUCE**  
& SPECIALTY FOODS

#76700 – 25 lb bag  
#76702 – 20x2 lb case  
#76704 – 2 lb each