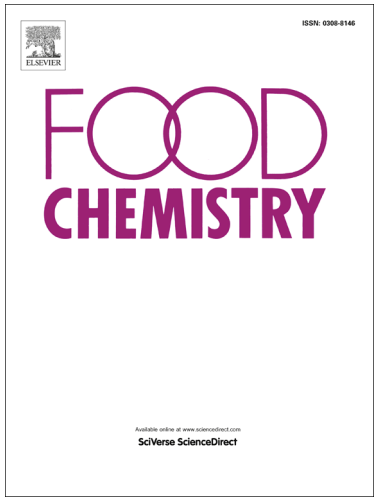


# Changes on the phytochemicals profile of instant corn flours obtained by traditional nixtamalization and ohmic heating process

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**Changes on the phytochemicals profile of instant corn flours obtained by traditional nixtamalization and ohmic heating process.**

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**Abstract**

We studied the changes in the phytochemicals profile of two instant corn flours produced by different process: traditional nixtamalization process (TN) and by ohmic heating process (OH). The highest total phenolics content was found in the OH flours (OHF), which showed predominance of bound phenolics and free flavonoids compared with the TN flours (TNF).