INTRODUCTION: We present the results of technological research related to the productive sector was aimed at obtaining nixtamalized flour for tamales from the dehydration of the dough for tamales. We analyzed the traditional production process to make the necessary changes to it. Similarly microbiological tests were performed, physicochemical, sensory and shelf life that guarantee the stability.

METHODOLOGY: Redesigning the production process for obtaining nixtamalized flour, and from this raw material to reduce moisture content to 11%. Submit evidence flour to accelerated shelf life to determine how much is prolonged. Determine the packaging that allows for increased shelf life of flour for tamales and use in tests of accelerated shelf life. To evaluate the physicochemical, microbiological and nutritional meal with 11% humidity. Prepare tamales with flour to 11% moisture before rehydration to determine whether to modify their sensory characteristics by a panel of tasters and by a comparative test with respect to the tamales made with dough for tamales without drying. Define the appropriate particle size.

RESULTS: He drew up a new product with a shelf life of more than 180 days, with a particle size of 250μm and comparing with the traditional product it should be noted that it became clear the good taste, fluffiness, color and overall appearance.

CONCLUSIONS: By the transformation of the wet mass into flour for tamales is possible to increase their shelf life up to more than six months without changing their sensory characteristics, microbiological, physicochemical and nutritional. Grain size which is larger in relation to the flour for tortilla tamales confers greater density which results in the main feature required by tamales: fluffiness and softness.