

INGREDIENTS:

Creatinine
Disodium inosinate
Polysorbate 80
Partially hydrogenated oil
Soy protein isolate
Hydrolyzed yeast extract
Yeast solids
Cellulose gum
Modified food starch
Sulfiting agents
Disodium guanylate
Caramel color

YOUR LABELS DON'T HAVE TO BE CHEMICALLY DEPENDENT.

Hormel Meat Stocks/Broths can clean up your labels. They're extracted from meaty beef, chicken, pork, and turkey bones for the cleanest ingredient lists you can get.

We can bring you a broad line of stocks/broths without MSG, HVP's or added nucleotides. They're low in fat and sodium—ideal for new kinds of light products. Re-constituted stocks/broths can also remove the word "water" from your label. You not only make the label

look better, you improve the final product.

Stocks made the traditional Hormel way give you richer, better flavor. In dried, paste, or frozen form, Hormel meat stocks are the perfect building blocks for microwave meals, frozen entrees, gravies, soups, sauces, and more.

Contact: David L. Hagman, Sales & Marketing Manager, Industrial Products Division, Geo. A. Hormel & Co., P.O. Box 800, Austin, MN 55912; (507) 437-5609. Fax (507) 437-5120.

