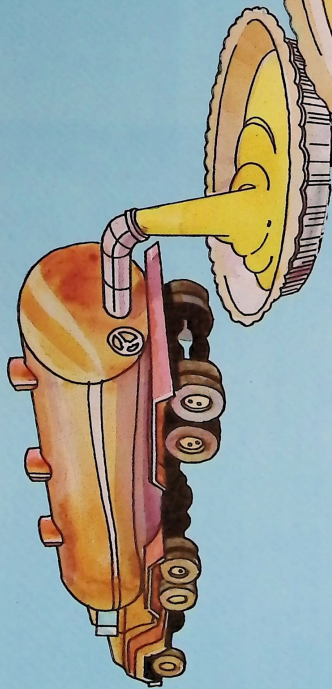


THIXOTROPIC PIE FILLINGS— JUST ONE PROMISING APPLICATION FOR **NEW** **KEOJEL 4876**



Our newest KEOJEL waxy maize food starch has truly exciting properties. It performs like natural gum-starch blends in many applications.

Because of its thixotropy, use level can often be lowered 10-20%. When cooked under acidic or near neutral pH conditions, gelatinization takes place at normal temperatures, with an immediate rise to a normal stable viscosity such as encountered with other modified waxy maize starches. High levels of starch produce more gel structure; lower levels less gel.

The wide range of processing temperatures without breakdown, good shear properties, and its excellent freeze-thaw stability make it usable for more than one job. Try it for lemon pie fillings, other fruit or cream pie fillings, bakery toppings, yogurt fruit fillings, sauces, puddings, desserts. Our technical sales service department will be delighted to consult with you. Available now for testing in your product.

*Flowable under agitation....
reversible gels upon setting.*

Other Hubinger Waxy Maize Starches for special applications

**HUBSTAR
40-7**

Highly modified to withstand acidic conditions and severe processing like retorting, shear, long cooking or high heat. Excellent for all fruit fillings including lemon. Also ideal for sauces, gravies, fillings, puddings and other food products where stability, thickening, texture modifying, freeze-thaw and cold storage stability are desirable

**HUBSTAR
48-7**

Carefully modified to resist viscosity changes in high acid products, it refuses to break down when held longer-than-usual at high cooking heats. The very bland flavor and excellent freeze-thaw and cold storage properties of this chemically treated food starch make it a great choice for jellies, glazes and hot-packed fillings.

**HUBSTAR
58-7**

An extra thick starch that lets you cut back 10-20% below normal pudding starch usage without sacrifice to body and texture. Its blandness permits better flavor showthrough while maintaining the light consistency and texture desired in canned, frozen or refrigerated puddings, sauces, gravies or baby foods. Cold storage stability of the end products is exceptional.

**HUBSTAR
63-36**

Through special processing this quick thickening starch does away with splattering in high speed filling operations for canned foods, TV dinners, meat pies and other ready-to-heat products, canned or frozen. It helps insure more appealing appearance and overall product quality during extended shelf life or adverse storage conditions.

Send today for product data and samples of any of these starches to:

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