

STARVIS® Standardizes Top Quality

Starvis® gelatinized wheat starch is a carefully purified grade which has been precooked during drying. It is produced to the same high standards of quality as all Hercules food products.

Starvis develops rapidly into a viscous paste when placed in water resulting in a strong, stable gel with high water-holding capacity. As a result, it increases the absorption of cake, doughnut, and other bakery mixes, and standardizes their consistency from lot to lot.

Starvis also aids in stabilization of fat emulsions, allows increased water content to popover mixes and offers advantages in breadings, mixes, meat sauces, gravies, and soups. For more information, write Cellulose & Protein Products Dept. Hercules Incorporated, Wilmington Delaware 19899.

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Hercules® HVP • Vicrum® Vital Wheat Gluten • Starbake® & Starvis® Wheat Starches • Cellulose Gum