

Sophisticated dairy flavors aren't born.
They're made. By Grindsted.



What does it take to bring your product to life? A delicate creamy taste for coffee whiteners or whipped topping? A convincing sour cream or buttermilk? Perhaps it's a genuine butter flavor for margarine, frying oils or bakery goods.

Grindsted is one of the world's major producers of Delta Lactones, the basic components of a variety of flavors. We have the experience and technical know-how to imitate nature's best flavors. We've been improving foods for over fifty years—answering the toughest technical problems for food manufacturers around the world.

One of our technical representatives can help you find the flavor you need for a new food or to improve an existing product. Give us the word and we'll send him to your plant to work with you every step of the way—through experimentation, formulation and plant trials. Sure we go out of our way to serve you, but that's how sophisticated dairy flavors are made. Call or write us for more information.



**GRINDSTED
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