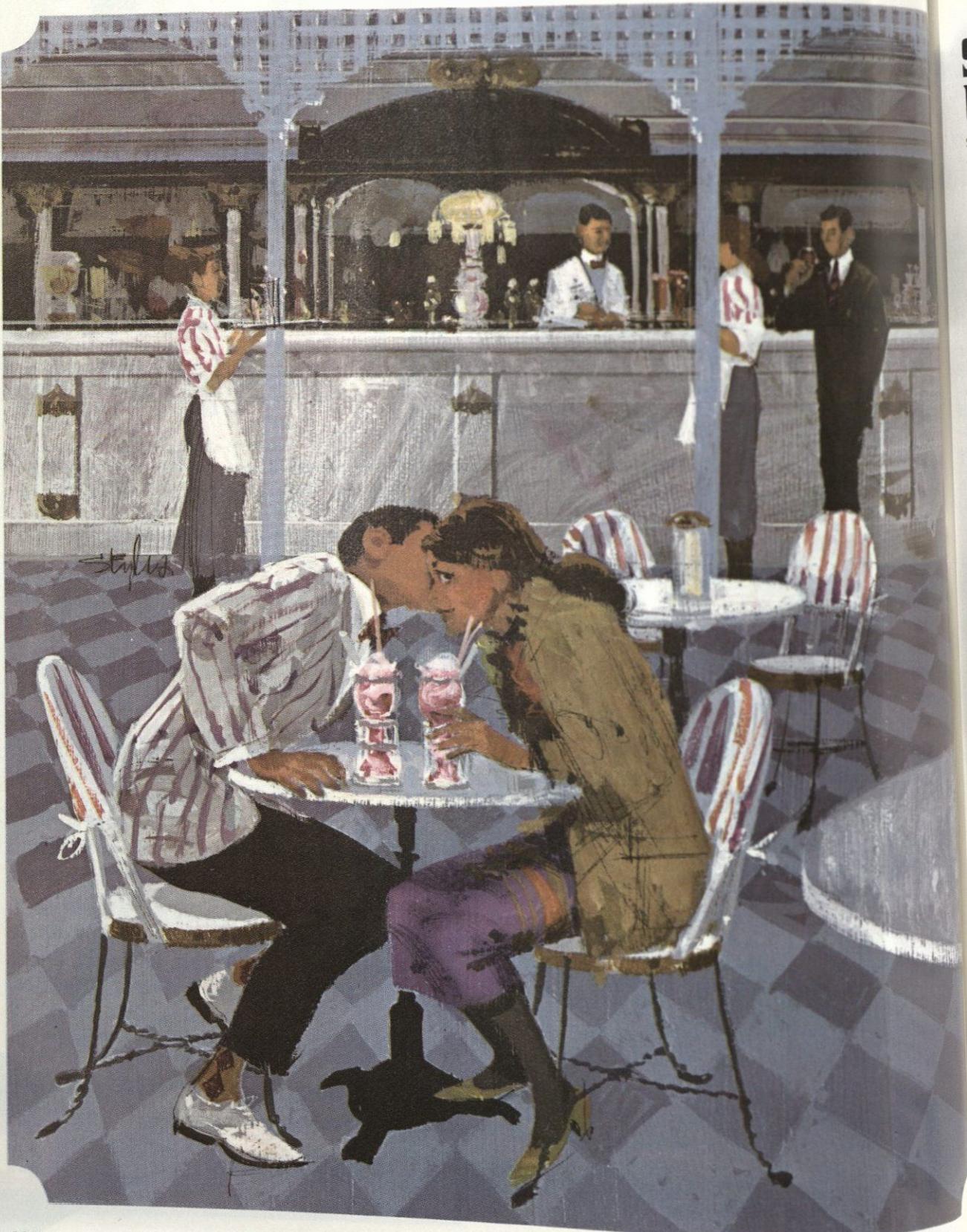


# SODA FOUNTAINS

have certainly done a lot for ice cream...



*Stylis*

## SO HAS UNION!

Remember the good old gooey chocolate sodas and sundaes . . . the rich banana splits? That man behind the soda fountain sure knew how to do special things with ice cream. Just like Union . . . for years we've known what to put *into* ice cream to make it something special.

Today, we're better than ever at assuring ice cream's good taste, texture and eye appeal. And we support our sales with technical advice based on our years of experience.

**Corn Syrups.** Union™ Brand corn syrups are produced under carefully controlled conditions to assure consistently high quality. Our technical service group is available to help determine what types of corn syrup are best for each ice cream application. And our engineers are ready to help with storage and handling problems.

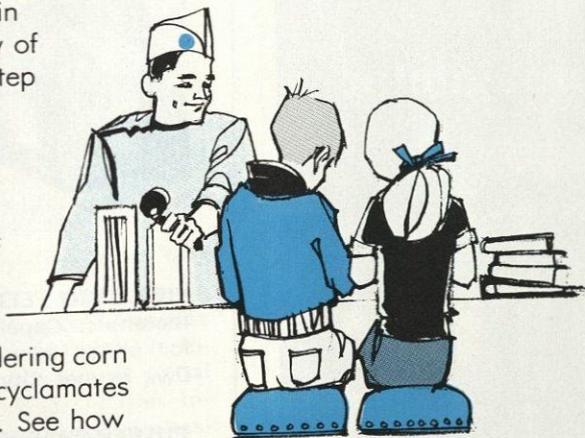
**Corn Starch.** Union offers a wide variety of grades and types. Our technical people can help you select those best suited to your product line.

**Citric Acid** and its salts. Union's unique deep-fermentation process creates citric acid as pure as nature's own . . . so the fruit flavors in ice creams and sherbets *remain* true.

**Cyclamates.** Dietetic frozen desserts *can* have desirable sweetness with minimum calories . . . because Union™ Brand cyclamates attain remarkable purity and intensity of sweetness through our many-step purification process.

**Caramel Colors.** You'll find Union™ Brand caramel colors unusually reliable batch after batch — thanks to our years of technical know-how and strict quality control.

Next time you're thinking of ordering corn syrup, corn starch, citric acid, cyclamates or caramel colors, think Union. See how much we can do for you.



UNION . . . THE COMPANY THAT DOES A LOT FOR  
SOFT DRINKS, BAKING, CANNING, ICE CREAM AND CANDY



UNION DIVISION.  
MILES LABORATORIES, INC.  
900 19th St./Granite City, Ill. 62040

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