



Bread that's softer. More flavorful. 100% longer than ever.

The American Institute of Baking data confirms it. Fresher longer. Softer longer. More flavorful, too.

That's what Novamyl does for your baked goods. But what does Novamyl do for you?

You'll never worry about overdosing. Even if you add up to five times the dosage, nothing can go wrong.

You'll never worry about ruined batches. And you'll never worry about gummy bread. With Novamyl, it can't happen. Ever.

Novamyl is a single enzyme. Engineered to do a single job. It works only in the dough. Then the heat of your oven completely deactivates it.

It's natural, not a chemical additive. You don't even have to list Novamyl on your ingredients label.

We've got AIB trial results ready for you to see. We've got samples ready for you to try. And our technical service staff is ready to assist you. Just call.

Novo Nordisk
Bioindustrials Inc.
33 Turner Road
Danbury, CT 06813-1907
1-800-879-6686

In Canada,
1-800-879-6686
A subsidiary of
Novo Nordisk A/S Denmark
011-45-4444-8888

See us at the IFT, Booth 1838



Novo Nordisk