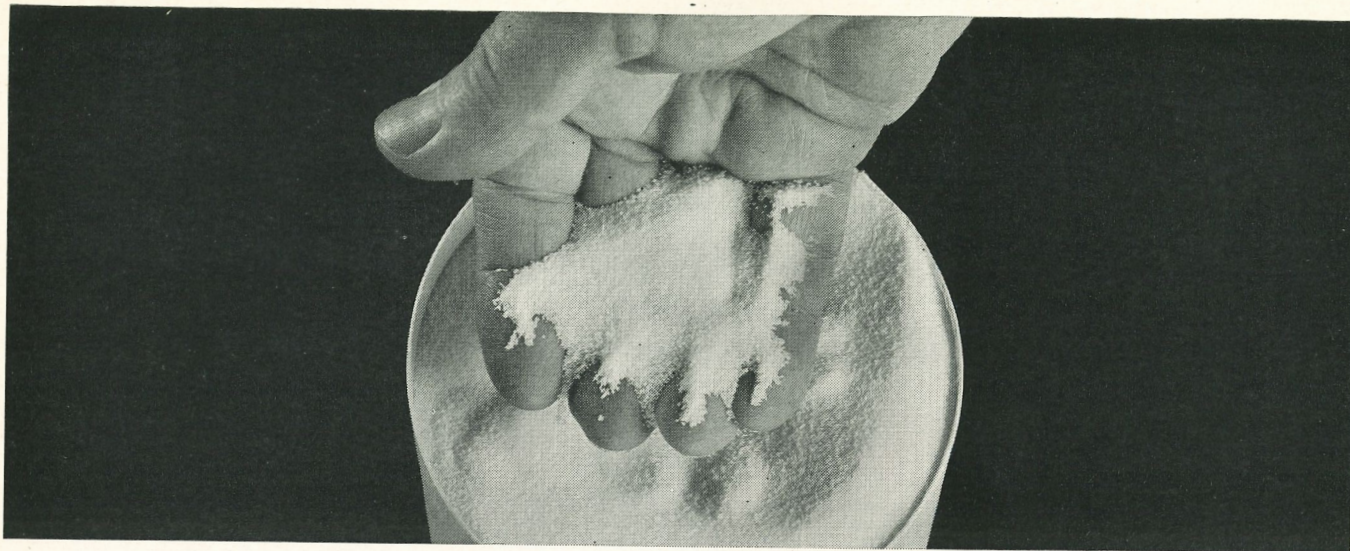




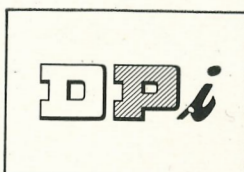
## Safe food emulsifier



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Use these emulsifiers with never a qualm about the recent Food Additives Amendment. *Myverol® Distilled Monoglycerides* are prepared from the glycerolysis of edible fats or oils. They give you exceedingly fine control over the texture of foods which contain fats. They are bland, stable. High in monoester content, they emulsify at lowest possible cost. To review what they can do for you, write *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York and Chicago • W. M. Gillies, Inc., West Coast • Charles Albert Smith Limited, Montreal and Toronto.

*distillers of monoglycerides  
made from natural fats and oils*



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