

Introducing KEL-LITE shortening Replacement Blends Reduced fat. Enhanced flavor.

Acting as a shortening replacement, KEL-LITE xanthan gum blends significantly reduce fat, cholesterol and calories. KEL-LITE improves the texture, flavor, mouthfeel and shelf life of baked goods made with these lower levels of fat and cholesterol. And low usage levels make KEL-LITE a cost effective as well as a quality choice. Introducing KEL-LITE: Increasing flavor while decreasing fat.

KEL-LITE is ideal for reduced-fat cakes, cookies, muffins and other baked goods.



Kelco

DIVISION OF MERCK & CO., INC.

For sales and technical support call:

(Midwest) Chicago, IL (800) 535-2687

(East Coast) Clark, NJ (800) 535-4141

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