

PROTEIN 29% HIGHER



*Exclusive Sales Plus
for High-Protein Health Appeal*



PROTEINATES FOR SPECIALTY BREADS • BREADINGS • BABY FOODS
SPAGNETTI • DOG FOOD • BREAKFAST CEREAL • USE PERMITTED
IN UNSPECIFIED LOAVES IN FEDERALLY INSPECTED MEAT PLANTS

Griffith drew upon the spice flavor skills of its corps of chemists to solve the research problem of a decade! By patented process of wet-milling soy flour, Griffith removes that soybean flavor! Produces economical and stable sodium proteinates that contain 29% more protein and 33% more lysine than soy flour! Learn all the advantages of using either ISOPRO or PROMAX in your products for high-protein health appeal. Write your name and the request, "Send facts on ISOPRO and PROMAX", on your letterhead and mail it today.

U.S. Patent No. 2,881,076

Griffith's New
Sodium Proteinates
ISOPRO (pH 5.3-5.5)
PROMAX (pH 6.7-7.0)

Griffith

THE GRIFFITH LABORATORIES, INC.