

Nature's
way is
Quaker's
way with...

TOASTED CORN GERM

IT **CAN** FIT INTO YOUR PICTURE!



WHY?

Whole germ from the heart of the corn kernel
Full fat that is stabilized with minimal processing
Long shelf life without additives or preservatives
Good source of natural iron and quality protein
Valuable source of B vitamins and minerals
Additional source of dietary fiber
Appealing flavor and texture

HOW?

- Specialty Breads/Muffins/Cookies
- Granola-based Products
- Ready-to-eat Cereals
- Snacks/Crackers
- Corn Germ Butter/Spreads
- Confections
- Stuffing/Casserole Mix
- Toppings/Sprinkles
- Repack/Trail Mix

Use in place of wheat germ—**NO REFRIGERATION REQUIRED!**

for sample quantity phone **(312) 222-7108**
or write

THE QUAKER OATS COMPANY
INDUSTRIAL CEREALS DEPARTMENT
MERCHANDISE MART PLAZA • CHICAGO, IL 60654



This new ingredient will be at our Booth #152, IFT Annual Meeting, New Orleans Superdome