



Rhodigel Xanthan Gum adds suspense to your dressing.

Adding suspense and stabilization to salad dressings, sauces, whipped toppings and many other products is the job of xanthan gum. And as more and more companies are discovering, Rhodigel from Rhone Poulenc is the xanthan gum that doesn't let them down.

The reason is simple. Quality. You see at Rhone Poulenc, we constantly monitor and improve Rhodigel quality through Statistical Process Control. That means

every batch of Rhodigel, regardless of formulation, comes to you with complete quality assurance of its consistency and dependability.

But our commitment to excellence doesn't stop with production. In fact, for the past 15 years, we've been providing a level of service that is every bit as good as the quality of our products.

So next time, make it Rhodigel from Rhone Poulenc. It's the xanthan gum that keeps

you in suspense—from the company that doesn't.

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