

Doesn't your product deserve the purity of ... CalTAC™?

Calcium Chloride
(Anhydrous FCC)

Test 1

Test 2

CalTAC

CaCl₂-A

CaCl₂-B

Your product — and reputation — depend on every ingredient that can affect the taste, appearance and purity of your final product. And anything less than CalTAC means risking everything your product stands for.

CalTAC eliminates your risks by meeting **every** Food Chemicals Codex requirement ... **including the general provision for particulates, and the recently proposed acid insolubles specifications.** Filter discs obtained in standard tests of CalTAC and competitive samples (CaCl₂-A and CaCl₂-B) show how much purer CalTAC really is.

CalTAC gives you better solubility and handling, too. Particle size is controlled for smaller and more uniform particles to dissolve faster and more completely — even in higher than normal concentrations. Fines are virtually eliminated, along with dusting, caking, bridging and flowability problems. And there's less waste and cleanup.

Higher purity and improved processing ... that's what CalTAC can do for your food or beverage. Doesn't your product deserve it?

For more information on CalTAC, write for bulletin, data sheet and product sample. Or call Customer Service for details, toll-free: (800) 325-7155. In Missouri, call (314) 982-5241.

Mallinckrodt

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Test Procedure: Dissolve 100 gm of CaCl₂ in 1 liter of deionized water. Add 1-2 mls of 36% acetic acid until the solution clears. Filter immediately through a Johnson & Johnson Lintine Disc.