

PROTEIN IS THE KEY TO RENEWAL

That's why people want high quality proteins in the foods they eat. You can provide it by using Stauffer proteins in the foods you make. Stauffer proteins are high in both nutritional and functional value.

Our modified whey solids are unique products and excellent milk replacers.

They're stable, have fine taste properties, and offer functional characteristics, including solubility at low pH and good foam formation. ENRPRO® 50 whey protein concentrate has the exceptionally high PER of 3.2. It's ideal for baked goods, frostings and toppings, confections and still beverages.

ENR-RO™ milk replacer (PER 2.4) is recommended for baked goods, pancakes and processed cheese foods.

ENR-EX® modified whey solids, a milk replacer, is a great cost cutter that enhances flavor in food systems and offers the added features of fat and water binding in meat and dairy products.

FORTILAC™ milk replacers have a wide range of cost saving properties for baked goods and confections.

TRIET®ERB partial egg yolk replacer enables you to cut costs substantially while maintaining the functionality of high priced egg yolks.

For more key information about Stauffer proteins, write to Stauffer Chemical Company, Food Ingredients Division, Westport, CT 06880.



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