

As long as snack tastes keep changing, we'll keep you in the ball game.

Keep ahead of his changing tastes with National's versatile ingredients for snack product development.

With Baka-Snak® or Fry-A-Snak you can extrude widely varied snack items quickly and easily — and have them cooking in 15 minutes with no change of equipment. With a coating of Crisp Film® you can improve the appearance, crispness and shelf-life of french fried products.

With Textaid® you get a superior binder and texturizer for a variety of snacks including crackers and potato

items. With Capsul® and Purity® Gum 539, beverage processors have domestic alternatives to gum arabic for beverage emulsions.

Call us to explore new ideas, make unique formulations, try the un-heard of. Together, we can do it in far less time. National Starch and Chemical Corporation, 750 Third Avenue, New York, N.Y. 10017. Canada, England, France, Mexico.

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National SPECIALTY PRODUCTS FOR FOOD PROCESSING
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