

Name brand conditioners at generic prices.

If your product demands free-flow, anti-caking or dry-carrier properties using silica/food conditioners, you owe it to yourself to shop around. By switching from expensive fumed silica and silica gel additives to Huber's amorphous precipitates, customers have cut their conditioner costs 35% or more. Huber's precipitated silicas and silicates (ZEOSYL®, ZEOFREE®, ZEOTHIX® and ZEOLEX®) meet the acceptance standards

of the FDA and FCC for use as direct food additives.

Call Huber for the precipitate that's right for your food conditioning problem. You'll love the performance...and the cost.



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