



Create new low- and no-fat dressings and dips with N-LITE™ LP.

N-LITE LP is the ideal fat mimetic for an oil-like or creamy mouthfeel in cold processed liquid foods. You'll find it delivers exceptional lubricity and richness, even at 100% replacement levels in salad dressings, dips and instant soups.

What's more, N-LITE LP is easy to incorporate into your food formula, requiring no special processing or equipment. And, it's stable to heat, acid and mechanical shear. Finished products demonstrate excellent textural stability because N-LITE LP will not contribute to a change in viscosity.

And for heat processed foods like soups and spreads, there's N-LITE L. We also have application specific fat mimetics designed to replace fat in dairy, bakery and meat products. Your samples are waiting. Call me, Stella Hoffman, at 1-800-743-6343. Or write National Starch and Chemical Company, 10 Finderne Avenue, Bridgewater, NJ 08807.

Circle 33 on Inquiry Card

© 1992 National Starch and Chemical Company. All rights reserved.

National Starch and Chemical Company
FOOD PRODUCTS DIVISION