



Go for the flow

When free flow is essential to your food product go with Cab-O-Sil® fumed silica.

- Imparts superior free-flow and anti-caking properties to food ingredients.
- Excellent as a microencapsulator in flavoring oils.
- Eliminates "rat-holing" and down-time in your ingredient supply chain.
- FDA approved up to 2% by weight.
- Cost effective.

Write for our NEW "Cab-O-Sil® Fumed Silica In Foods" brochure detailing:

- *How Cab-O-Sil fumed silica works.*
- *Recommended levels of use.*
- *"Angle of Repose" test procedures.*

Cab-O-Sil® Division

CABOT CORPORATION

Box 188 Tuscola, IL 61953

Phone 217-253-3370 / Telex 910-663-2542

YES

I'm interested in Cab-O-Sil® fumed silica. Send me:

- ☐ "Cab-O-Sil® Fumed Silica In Foods" Brochure.
- ☐ General literature on Cab-O-Sil®.
- ☐ Lab sample of Cab-O-Sil® general purpose grade M-5.

NAME _____

COMPANY _____

POSITION _____

ADDRESS _____

CITY _____

STATE _____

ZIP _____

PHONE _____