

ANSWER TO LEAVENING PROBLEMS Family Style

A FAMILY OF FOUR PROVED MONSANTO PRODUCTS ARE
READY TO MEET YOUR LEAVENING NEEDS:

Monsanto SAPP-40 . . . ideal for machine doughnut mixes. Gives a fine texture and crust. Reduces tunnels. Cuts down on grease absorption, improves doughnut's shape. Here is a product that gives uniform action—every time.

Monsanto SAPP-28 . . . a slow-action baking acid, especially suited for cakes, biscuits, muffins. Has beneficial effect on gluten in flour; imparts greater extensibility and higher gas retention.

Monsanto HT Phosphate (MCP Monohydrate) . . . versatile, effective, contains no free phosphoric acid,

hence does not attract moisture and cause premature reaction with soda. Use it alone or in combination with other Monsanto leavening agents for good results.

Monsanto PY-RAN (MCP Anhydrous) . . . for stability never before possible in self-rising flour and cake mixes. PY-RAN gives a slow, controlled gas release during first two minutes of the mixing of the dough or batter. Tests clearly prove PY-RAN releases CO₂ slowly during first two minutes of the mixing of the dough or batter. This two-minute reading is especially important, as any CO₂ evolved during this time will be unavailable for leavening action in the oven.



MONSANTO

For more information or a copy of the new booklet, "Monsanto Phosphate Leavening Agents," write to MONSANTO CHEMICAL COMPANY, Inorganic Chemicals Division, 1700 South Second Street, St. Louis 4, Missouri.

PY-RAN: Reg. U. S. Pat. Off.

SERVING INDUSTRY...WHICH SERVES MANKIND