

Kelco's Keltrol System.

We help you keep water under perfect control
through thick and thin.

When water out of control drains all the appeal out of an otherwise great food idea, you should start thinking about Keltrol xanthan gum from Kelco. We're in a unique position to help because we developed the idea that the "system" could get results impossible with other gums or even with complicated mixtures of ingredients. So you can trust Kelco's technical representatives to be well schooled in when, why, or if our Keltrol System will work for you.

Keltrol functions at low concentrations to thicken,

suspend, emulsify and stabilize. Even under extremes of temperature and pH. But what's more significant, it also adds the remarkable quality of pseudoplasticity. When shear rate increases, viscosity decreases. And vice versa. For perfect control through thick and thin.

Kelco now has two large manufacturing facilities for Keltrol in full operation. Between our Keltrol System and our Keltrol experience, we've got everything it takes to help you keep water under perfect control. Through thick and thin.



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Visit Kelco at IFT '80, Booths 637, 638, 705 and 706.
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