

Maltrin[®] won't gum up your processing profits!

When MALTRIN maltodextrins and corn syrup solids are used in food product formulas, profits often increase while processing problems decrease.

With MALTRIN, difficult, highly hygroscopic ingredients can now be spray dried easily, producing free-flowing products. Co-dried with MALTRIN, these ingredients can be handled without caking or lumping problems.

Extremely low sweetness levels make MALTRIN the ideal bulking agent and diluent. It's not a sugar, not a starch, so it won't mask the true flavor of the food being formulated. It also improves body and mouthfeel.

Film-forming MALTRIN completely encapsulates flavors and essences. It protects them during and after processing, extending the shelf life of your product.



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Now yer can
spray dry without
havin' yer product
cake or lump!

Polyfunctional MALTRIN improves processing and storage performance of many food products: frozen fish, frozen pizza, coffee whiteners, cake mixes, bouillon cubes, cheese sauces, and nougat confections.

You can profit by adding MALTRIN to your formulated food product! Try it and see!

**Mail this coupon for
your free sample of
MALTRIN...the remarkably
uncommon carbohydrate!**

For more information, call 319/264-4265
or send this coupon to:

GRAIN PROCESSING CORPORATION
Attention: Sales Department
1600 Oregon Street, Muscatine, Iowa 52761

NAME

TITLE

COMPANY

ADDRESS

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