

here are...

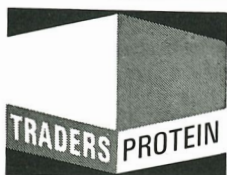


**profit reasons why
you should be using**

PROFLO!

- 1.** PROFLO Improves Shelf Life. Proflo has the capacity to bind moisture. The Tocopherol content acts as a valuable antioxidant. Just a small percentage of Proflo will increase the shelf life of most baked goods.
- 2.** PROFLO Reduces Cripples. Proflo improves cookie machining. Prevents feather-edging and maintains better shoulders on wire cut cookies. Insures quick die release on rotary cookies. Gives sharper die impressions.
- 3.** PROFLO Controls Spread. Proflo controls spread without radically changing formulas. Cookie eating quality is maintained.
- 4.** PROFLO Reduces Fat Absorption. Doughnuts absorb 2%-3% less fat with Proflo in the formula. (Proflo also gives doughnuts a golden appearance.)
- 5.** PROFLO Aids Sanitation. Proflo is a finely ground cottonseed flour that is convenient to handle... easy to scale... permits uniform blending... all with a minimum of waste.
- 6.** PROFLO Offers High Protein. Proflo is a highly concentrated vegetable protein cottonseed flour which typically analyzes over 60% protein. A real marketing plus.

PROFLO IS A PARTIALLY DEFATTED COOKED COTTONSEED FLOUR!



**TRADERS
PROTEIN
DIVISION**

OF TRADERS OIL MILL
COMPANY

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Please send me, without obligation, the samples and data sheets I have checked below:

- ☐ No. 102 Data Sheet.....Specifications and Analysis of Proflo
- ☐ No. 107 Data Sheet....."Proflo's Nutritional Value"
- ☐ No. 109 Data Sheet....."Biscuit & Cracker Uses of Proflo"
- ☐ Tech. Bulletins.....Cookie Bakery Evaluation of Proflo
- ☐ 1 Lb. Sample.....☐ 5 Lb. Sample.....

SEND FOR YOUR FREE SAMPLE OF PROFLO TODAY!

Name.....Position.....

Company.....Street.....

City.....State.....Zip.....