

Does your processing require any of these?

BINDER

**PROTECTIVE
COLLOID**

COATING

**JELLING
AGENT**

**HIGH
PROTEIN FOOD**

**EMULSIFYING
AGENT**

GELATIN MAY BE THE ANSWER

Gelatin, a wholesome food, has many properties which, when properly applied, help to enhance the appeal and sales potential of other foods. If you have need of a high quality, pure food protein colloid, consider gelatin and . . .

CONSIDER SWIFT AS A SOURCE OF HIGH QUALITY SPECIALTY GELATINS

Swift has been a pioneer in the production of specialty gelatins. Furthermore, Swift is in itself a major user of gelatins. This unique combination of producer and user is supported by

Swift's own extensive laboratory facilities to provide the "know-how" necessary for the effective development and application of gelatin to specific uses.

We welcome your inquiry—write today. Remember . . .

ONE TRIAL IS BETTER THAN A THOUSAND CLAIMS

GE-12R

SWIFT & COMPANY, Gelatin Department
1215 Harrison Ave., Kearny, New Jersey



105th YEAR

To Serve Your Industry Better