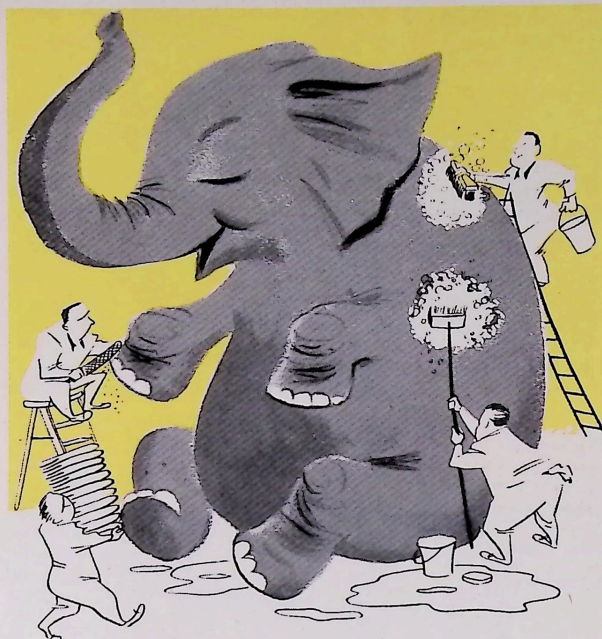




IT'S A BIG JOB!

Stabilizing fats and oils against oxidative deterioration is a big job, too. Each molecule of antioxidant must protect, on the average, 200-500 molecules of fat. And remember, each fat molecule is subject to oxidative attack at a number of different points. Such protection must be long-lasting to protect food products and assure customer satisfaction with the protected foods.

Naturally, then, antioxidant potency is of extreme importance. BHA or butylated hydroxyanisole is a mixture of two closely related chemicals called 2-, and 3-tertiary butyl-4-hydroxyanisole. 3-BHA is far more potent than 2-BHA in antioxidant properties. Sustane 1-F has consistently been higher in 3-BHA content than the BHA of any other manufacture. Today, Sustane 1-F is higher in 3-BHA content than ever before!

It's not surprising, then, that every year more and more products are Sustane protected. Users are recognizing the leadership of Sustane in supplying more potent antioxidants, realizing **more antioxidant protection** for their **antioxidant dollar** and supplying better **Sustane protected** products to their customers.

Don't forget, either, that even the best antioxidants must be properly employed for maximum benefit. Laboratory and technical help are available so that Sustane quality is transplanted into maximum antioxidant protection in your products.

Sustane[®] #1-F

For further details write:

PRODUCTS DEPARTMENT

UNIVERSAL OIL PRODUCTS COMPANY



30 EAST ALGONQUIN ROAD,
DES PLAINES, ILL., U. S. A.