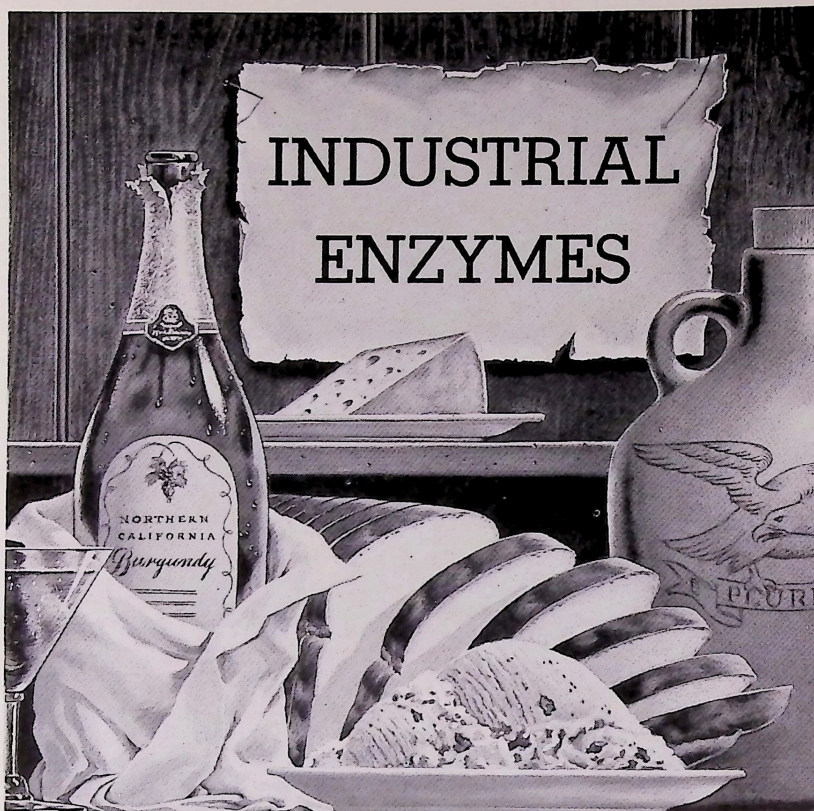




...TOOLS FOR EASIER FOOD PROCESSING

(the added Sales Appeal comes free)

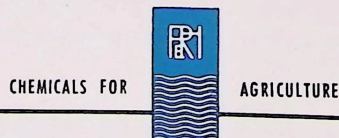
PECTINASE • DIASTASE • PROTEASE • LACTASE • CELLULASE • LIPASE

Rohm & Haas industrial enzymes are valuable tools for the food technologist. Besides their long-established use in wine making and fruit juice clarification, they've become important in other ways: they tenderize meats, improve texture and grain of bread, produce sweet syrups from corn starch. They also permit the use of higher concentrations of

skim milk in ice cream without danger of "sandiness".

In contrast to many chemicals, Rohm & Haas industrial enzymes are *natural* products, which catalyze *specific* reactions and prevent undesirable side-reactions. A little enzyme goes a long way toward increased process efficiency, toward big gains in sales appeal.

Write to Dept. SP
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CHEMICALS FOR

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