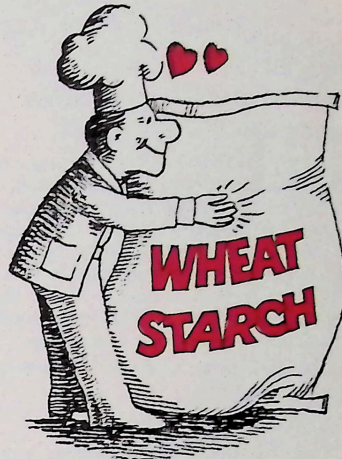


The Compatible Starch



Compatibility...one of the big reasons wheat starch can replace corn starch in many food applications.

Wheat starch is more compatible with other wheat ingredients and with most fat systems. Wheat starch also is preferred in many foods because of its superior ability to withstand cooking and processing extremes and its bland flavor.

For more information on Paygel® and Aytex® thick and thin boiling wheat starches and pre-gelatinized wheat starches that swell and gel without cooking, contact the Food Ingredients Division, Henkel Corporation, 4620 West 77th Street, Minneapolis, MN 55435.

**Food
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