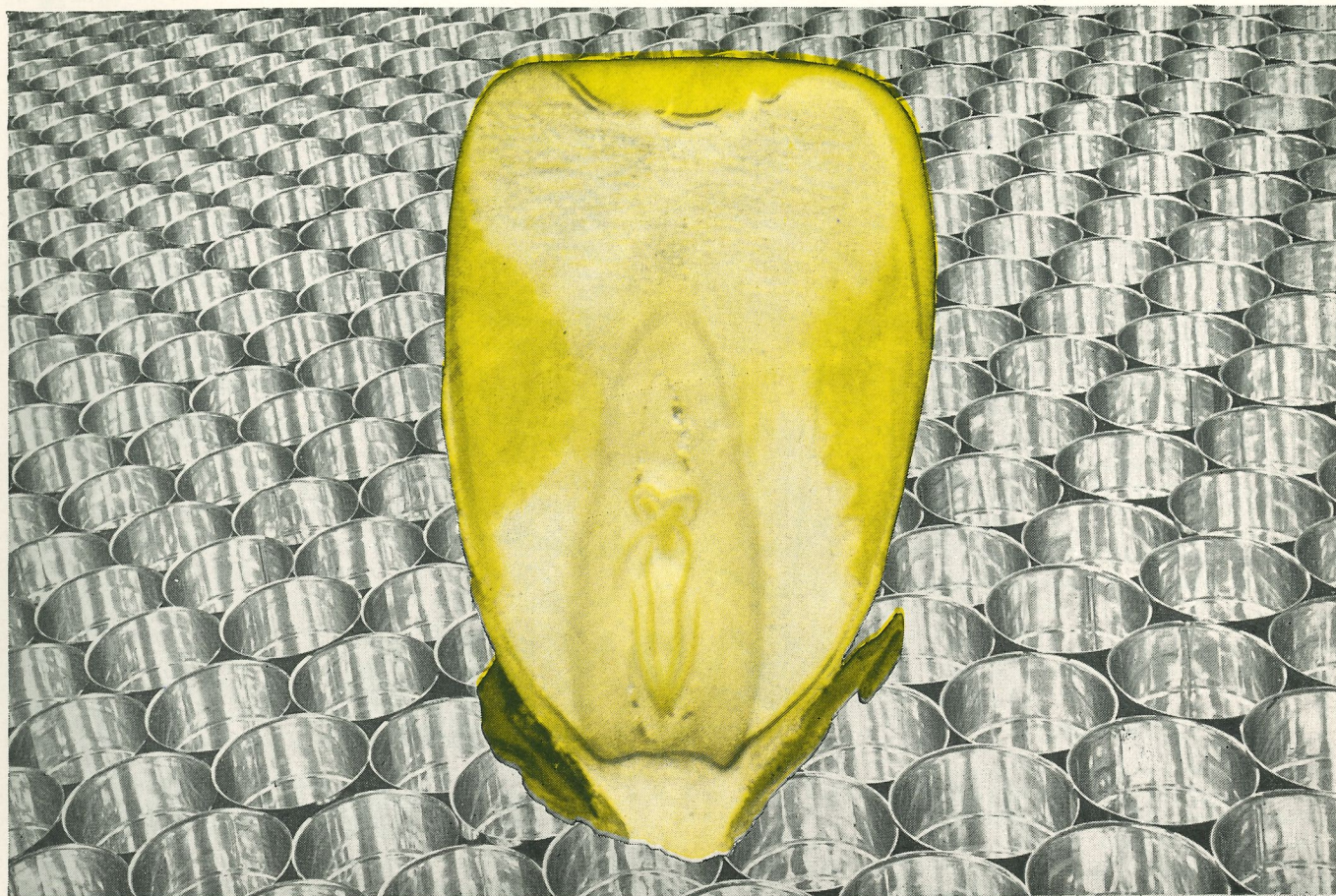


SPECIAL STARCHES



for Special Effects in Canned Foods

Special Starches from National simply stabilize or thicken. Nothing else! As stabilizers they never cloud color, never mask flavor. As thickeners they maintain viscosity characteristics even after extended storage. The result is these six special effects:

- Full Natural Color
- Full Flavor
- Smooth Creamy Flow
- Uniform Viscosity
- Shelf Life Stability
- Breakdown Resistance

These unusual starches are refined from corn, amioca or tapioca. They improve canned foods that range from soup to dessert. We'd like to show you how. Just write, including a description of your product or problem.

National
STARCH and CHEMICAL
CORPORATION

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