

Ever since 1948 when UOP developed the life-sustaining antioxidants called Sustane(R), a huge variety of processed foods have been treated to a longer and healthier shelf life.

Sustane antioxidants are food-grade ingredients based primarily on BHA (butylated hydroxyanisole), a com-

pound discovered and patented by UOP. The formulations are particularly useful in prepared, baked, fried, and otherwise-processed foods — where-ever oxidation of oils, fats and hydrocarbons is a potential problem.

Sustane is available in easy-to-use tablets, flakes, powders and liquid — blends — all USDA-approved.

To find out how Sustane can help your food products enjoy longer shelf life, contact: Biological & Food Products Department, UOP Process Division, 20 UOP Plaza, Des Plaines, IL 60016, Phone: 312 / 391-3093.

UOP discovered the road to longer life.

Sustane

APPEAL

FLAVOR

FRESH

gum

LONGER SHELF LIFE

Seasoned Salt

Products for the food industries by **UOP**

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