

European Desserts Invade U.S.

These light, elegant desserts depend on the unique functionality of the premier hydrocolloid . . . *Gelcarin® carrageenan*. Let us assist you in developing a variety of UHT prepared, portioned, *fresh dairy* flavor, ready-to-eat desserts.



For complete information,
call us at (201) 379-6620
or write:

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