

last year, you couldn't make this.

No one could make polyunsaturated filled milk with satisfactory flavor. Now you can, anyone can... with Durkee POLYPLUS polyunsaturate systems.

The public's interest in diet and health, and their willingness to try unique, new products that offer unusual dietary values point to an exciting, growing market for polyunsaturated foods.

Durkee's decades of experience in fat and oil technology, especially in fractionated lipids, make possible polyunsaturated systems with all the taste and eye appeal of traditional foods.

POLYPLUS polyunsaturate systems have been used in imitation and filled milks, whipped toppings, sour dressings, cream cheeses, frozen desserts, dry and liquid coffee whiteners, breads, cakes, snacks, and more.

Want your share of this growing market? We can help.

We Stay One Step Ahead Of Tomorrow

Durkee



DURKEE INDUSTRIAL FOODS GROUP

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Circle 125 on Inquiry Card