

Now Amaizo adds more eye and mouth appeal to processed foods faster than you can say “pre-gelatinized starches.”

We're changing the carbohydrate polymer molecular structure to provide you with greater functionality to make you more money in less production time.

Today's Amaizo pre-gelatinized starches are so *special* they do more than cut your production time. They whip up real homemade appeal; that rich, creamy look that sells itself. For superb stability, improved body texture, clarity, or other desired characteristics in desserts, processed and convenience foods, ask Amaizo about our “Special Starch Service.” You'll get a sophisticated product that's technically advanced to meet *your* requirements and prized by your customers for that “just made” richness and mouth-feel.

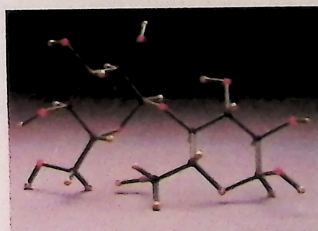
Amaizo Technical Service experts will work with you to impart desired quality to your present line and new products, too. We'll prove to you how profitably you can cut your cooking, cooling and total prep time by adding Amaizo Instant 721-A,[™] Instant AMIOCA[®] Dri-Short[®] or other Amaizo specialty starches to your line today.

Add to that our fine storehouse of Fro-Dex[®] Maltodextrins and Fro-Dex Corn Syrup Solids, Corn Syrups, Waxy Maize Modified Starches and Tru-Sweet[®] HFCS and you'll see why food families just like yours are calling us “The Complete Provider.”



AMAIZO

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Corn Processing Division
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“The Complete Provider”:
Building better products
with nature's building blocks.

