

milk

proteins

are

good

business



Today, the public is becoming more and more aware of the need for lower calorie, tissue building, higher protein containing foods for everyone, particularly grownups and the ever-expanding old-age groups. Processors of food products can cash in on this interest by increasing and improving on the protein content of their products with Sheffield milk proteins.

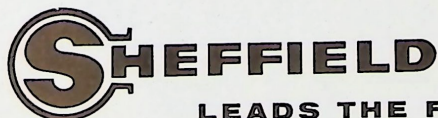
Ice cream, baking, cereal, infant food and meat processors are finding milk proteins a highly desirable supplement to their products. Nature has built extra values into milk proteins, and Sheffield brings these extra values to you. As an example, Sheffield milk proteins are outstanding in nutritional quality because of the fine balance of all essential amino acids.

Sheffield guards the quality of its milk proteins through complete control of the process from farm-

fresh milk to the finished product . . . and Sheffield makes these proteins available to you in a wide variety of forms, with characteristics to suit your needs.

Consider these advantages of Sheffield milk proteins: they are fat-free, pleasing to taste, variable in protein content, white in color, and many are sodium-free. In addition, they can serve as excellent dispersing, stabilizing and water-binding agents in many foods. Of course, all meet applicable Federal Food and Drug regulations.

Milk proteins are only one of many products of Sheffield research, all directed toward supplying food processing manufacturers with superior ingredients. Our research department will gladly work with your laboratories to develop new products or improve old ones. For detailed information write Sheffield Chemical Company, Inc., Food Division, Norwich, N. Y.—or to our branch office at 1267 Sixth Ave., New York 19, N. Y.



LEADS THE FIELD IN MILK PROTEINS

A DIVISION OF NATIONAL DAIRY PRODUCTS CORPORATION

MILK PROTEIN EDIBLE POWDER
HIGH NITROGEN CASEIN

SODIUM CASEINATE POWDER
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