

Delicious foods and Staley Proteins. They just go together.



Staley Soy Flours improve the appearance, texture, nutrition and shelf life of baked goods.

Gunther Whipping Proteins provide light, appetizing textures for aerated foods, beverages and confections.



Procon Soy Protein Concentrates are an excellent source of nutrition as well as a perfect binder in emulsified meats.



Vico Flavoring Proteins impart precise meat-like flavor notes for a tremendous variety of food products.



Mira-Tex Textured Vegetable Proteins and Textured Procons add nutrition and texture to ground meat items such as pizza toppings.

When you're creating new food formulations, Staley's broad selection of protein products — the industry's largest — is obviously important. But equally important are our laboratory facilities — designed especially for developing protein ingredients for confections, beverages, baked, canned and frozen foods. Our new, fully equipped, U.S.D.A. approved meat laboratory now provides that same high caliber technical service to the meat industry.

Working together here, we can bring your concept to reality. And so exhaustive is our commitment to advancing protein technology that we even maintain a professional, unbiased taste panel to help confirm those laboratory results.

Staley proteins, technical expertise and facilities are all available to processors in search of delicious foods and profitable food ideas. Just give us a call.

Visit us in
Booth #943, 944, 1000 & 1001



Staley The Protein People

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