

KELTROL. IT CAN CONTROL THE FLOW OF THINGS.

The syrupy headline above was created with chocolate syrup and very little KELTROL®—Kelco's xanthan gum. KELTROL's high degree of pseudoplasticity, gave us the precise flow control we needed to dispense our message.

If you would like to improve the flow of syrups, or of salad dressing—if you would like to stop the splashing of hot pie fillings or get rid of the lumps in puddings and sauces—if you would like to enhance the mouthfeel and flavor release of any of these, you really ought to look into the unique properties of KELTROL.

KELTROL solutions exhibit high viscosity under low shear, low viscosity under high shear and revert to their original viscosity the instant shear is removed. It's this pseudoplastic nature that contributes so greatly to clean mouthfeel. And in addition, to making high viscosity systems easy to pump.

Also, the viscosity of KELTROL solutions is not substantially changed by extremes of temperature or pH.

For more information about KELTROL and free KELTROL samples, simply give us a call or shoot a line to the nearest Kelco office listed below.

Circle 181 on Inquiry Card

Kelco

