

If tanks like these are unloading at  
competitors' plants (and not yours)  
you're giving them a big cost advantage.



There's a new low cost sweetener that makes almost  
any product sweeter "all the way to the bank".  
A Clinton developed enzyme process produces this high  
fructose corn syrup which is comparable in  
sweetness to sucrose, and it costs less.

ISOMEROSE® 100 Brand High Fructose Corn Syrup  
gives faster release for most flavors too.  
So consumers get more flavor, faster.

It's clear, stable and easy to handle.

Make Clinton, the originator of commercial production  
with four years more experience than anyone else,  
your source of supply.

We'll supply samples and the technical help you need  
to test ISOMEROSE® 100 Brand High Fructose  
Corn Syrup in your product.

Just call your nearest Clinton office:



Clinton Corn Processing Company,  
Clinton, Iowa 52732 Phone 319-242-1121

4415 West Harrison Street  
Hillside, Illinois 60162  
Phone: 312-449-6978

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