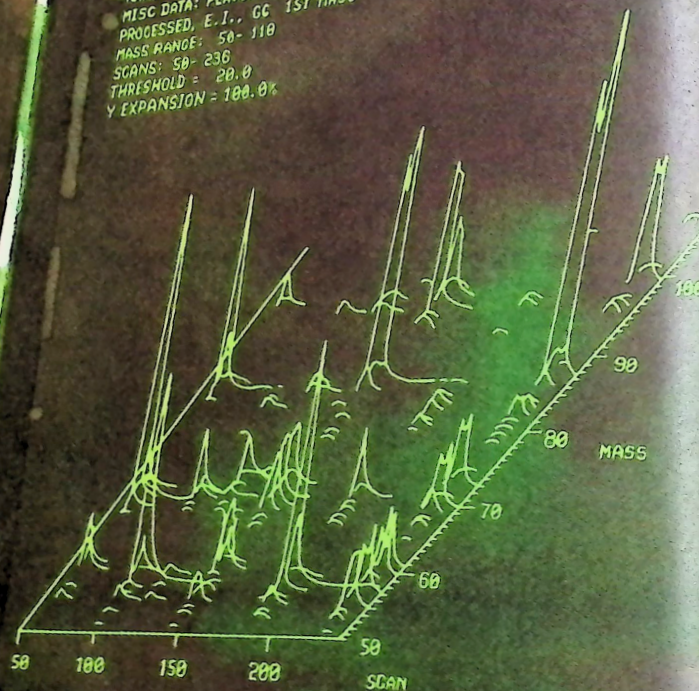


MILES... The Leader in Enzyme Technology since 1890.

Dr. Jokichi Takamine (1854-1922) isolated the microbial enzyme *diastase* in 1890. During his working life he created more than 50 microbial enzymes that have revolutionized many food processes. Today, Miles offers food processors the world's broadest line of food grade enzymes.

JOKICHI
TAKAMINE
1854-
1922

FRN 8802
NAME: CHEESE VOLATILES
MISC DATA: FLAVOR RESEARCH
PROCESSED, E.I., GC 1ST MASS = 0
MASS RANGE: 50-110
SCANS: 50-236
THRESHOLD = 20.0
Y EXPANSION = 100.0%



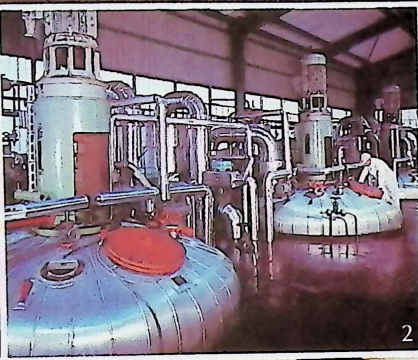
MILES... Now the Growing Force in Flavors.

Today at Miles this same advanced enzyme technology is helping to build an ever-growing line of flavors. More than 50 today. Including natural and artificial Tureen® meat flavors, Dariteen® cheese and dairy flavors, and an expanding line of autolyzed yeast extracts to enhance desired flavors or mask off flavors.

For more information on the complete line of Miles flavors, write Flavor Department, Miles Laboratories, Inc., P.O. Box 932, Elkhart, IN 46515. Better still, simply phone (219) 264-8842 for more information.

Either way, you'll learn why Miles is the growing force in flavors.

MILES...
The Growing Force in Flavors



1. The same biotechnology that brought Miles to the forefront in coagulants and cultures for the cheese industry is employed today in producing autolyzed yeast extracts which enhance many flavor profiles.

2. This enzyme processing facility is representative of six Miles enzyme plants in the U.S., Germany and Mexico.

3. Computer-derived three dimensional images resulting from this mass spectrometer enable Miles flavor technologists to reveal the identity of many flavor components.

4. Enzymologists at Miles develop specific enzyme systems which enable Miles flavor chemists to create

many of the Miles natural meat and dairy flavors.

5. More than 25 natural and artificial Dariteen® cheese and dairy flavors add wanted flavor notes to a wide variety of snacks, salad dressings, candies, frostings and desserts.

6. Pictured here are just a few examples of foods created with Miles Tureen® meat flavors. Today, Miles offers food technologists more than 20 natural and artificial meat and fish flavors from robust roast beef to delicate tuna.