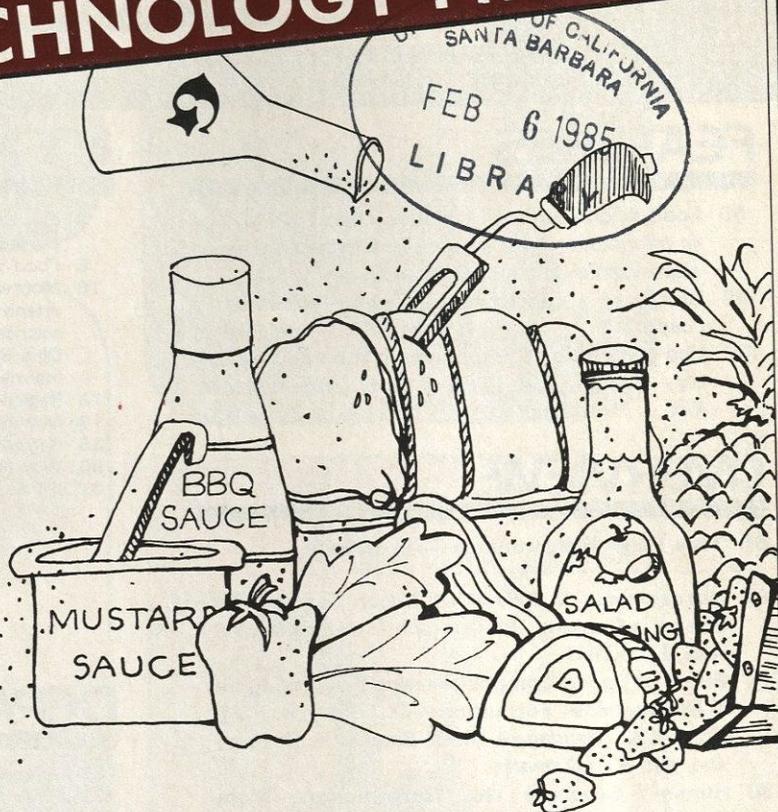


BEST-MIX TECHNOLOGY PROFILE

An economical alternative to high-priced gums...



BEST-MIX Stabilizer from Germantown provides moisture control, desired viscosity, and excellent mouthfeel—at a lower cost than high-priced gums. Hydrates in hot or cold water. Functions well in fruit dressings and salad dressings, fudge sauce, barbecue sauce, sweet mustard sauce, gravies, deli salads.

Our business is food stabilizers of the highest quality. Consistently.

Ask about our cold-activating stabilizer/emulsifiers used in dry mixes for salad dressings and dips. Ask about SEAL-N-SAVE to reduce moisture loss in cooking and reduce oil penetration in deep fat frying.

For information circle 148

Today, Germantown manufactures the world's largest and most complete assortment of food stabilizer/emulsifiers, with nine plants strategically located throughout the world. Germantown stabilizer systems meet your product criteria for qualities such as longer shelf life, fast and efficient processing, and flexibility in distribution and storage. New product development, to include "new and improved" products, is the lifeblood of your business and ours. You're supported by Germantown's Technical Research Department and knowledgeable field sales representatives to assist with the most complex challenges. For various product applications, samples, and formulations, call or write today.

(800) 345-8209 In PA call: (215) 544-8400

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