

Which of your food ingredients is becoming too expensive?

Is it a meat product? Then Miles Laboratories can help cut your costs. With Temptein® *spun* textured vegetable protein meat-like nuggets and beef-like granules.

True, meat's an excellent source of protein. But, you're faced with variable and rising prices. So, the trend is toward the use of advances in protein technology for future food development. For designing tasty, economical meat dishes.

Out of innovative protein research have come Temptein granules and nuggets. Temptein extenders, derived from soy isolate (over 90% protein), and spun into fibers. So, the cost is significantly less than meat. After all, an acre of soybeans yields 10 times as much protein as the same land would feeding animals. Production, shipping and handling are less costly too.

No skinning, boning, curing or trim-

ming. And no waste or shrinkage. Temptein — a versatile product that can be stored conveniently at room temperature.

Temptein beef-like granules and meat-like nuggets. Extenders engineered for up to 100% meat replacement. To cut ingredient costs in your existing food products. Or help you design delicious new foods.

For samples of Temptein nuggets and granules, complete technical data, and a place on our mailing list for future Temptein products, call us at (219) 264-8716. Or write:



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your textured vegetable protein source



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