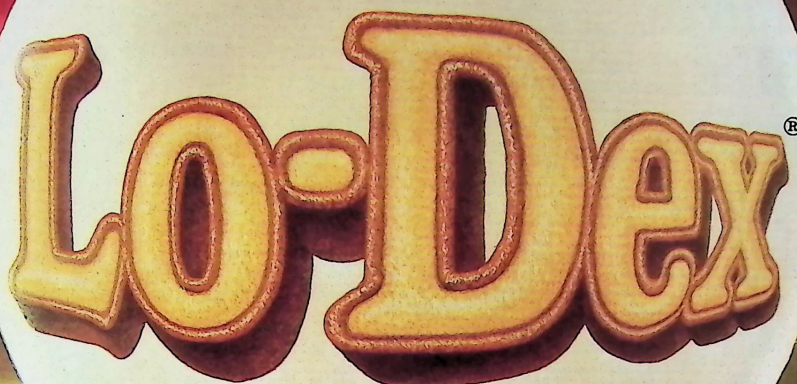




Lo-Dex®

Our growing family of malto-dextrins has reached a new low.

The malto-dextrin made exclusively from uncommon waxy corn starch has a new name—and an even lower DE range!

For years you've known the Amaizo family of corn syrup solids and malto-dextrins under the collective name of FRO-DEX. Now we've given our malto-dextrins a name they can call their own—LO-DEX. We think it aptly describes their unique low DE properties. So the quality you've grown to expect from FRO-DEX 10 and 15 has changed in name only—to LO-DEX 10 and 15. And now includes our brand new LO-DEX 5.

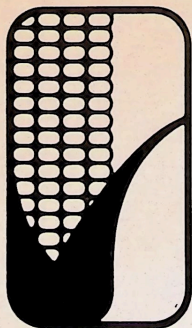
LO-DEX. So versatile it can cut your dry mix food processing costs any way you use it. It encapsulates and protects your delicate flavors during and after processing. As a spray-drying aid, its anti-caking properties

keep your product powdery and free flowing. As a bulking agent, it can improve the body and mouthfeel of your product, without adding a taste of its own.

To meet your increased demand for LO-DEX we've dramatically increased our production capabilities. And have new products in the works. To find out more about Amaizo's growing family of multi-functional LO-DEX malto-dextrins...as well as our full line of FRO-DEX corn syrup solids (including FRO-DEX 42, 36, 24 and 24-924 in various granulations)...call or write our Marketing Manager, Food Specialties today.

American Maize-Products Company, Corn Processing Division
1100 Indianapolis Boulevard, Hammond, Indiana 46320-1094
Call toll free (800) 348-9896. In Indiana, call (219) 659-2000.

Now...more than ever.



AMAIZO

"The Complete Provider"

