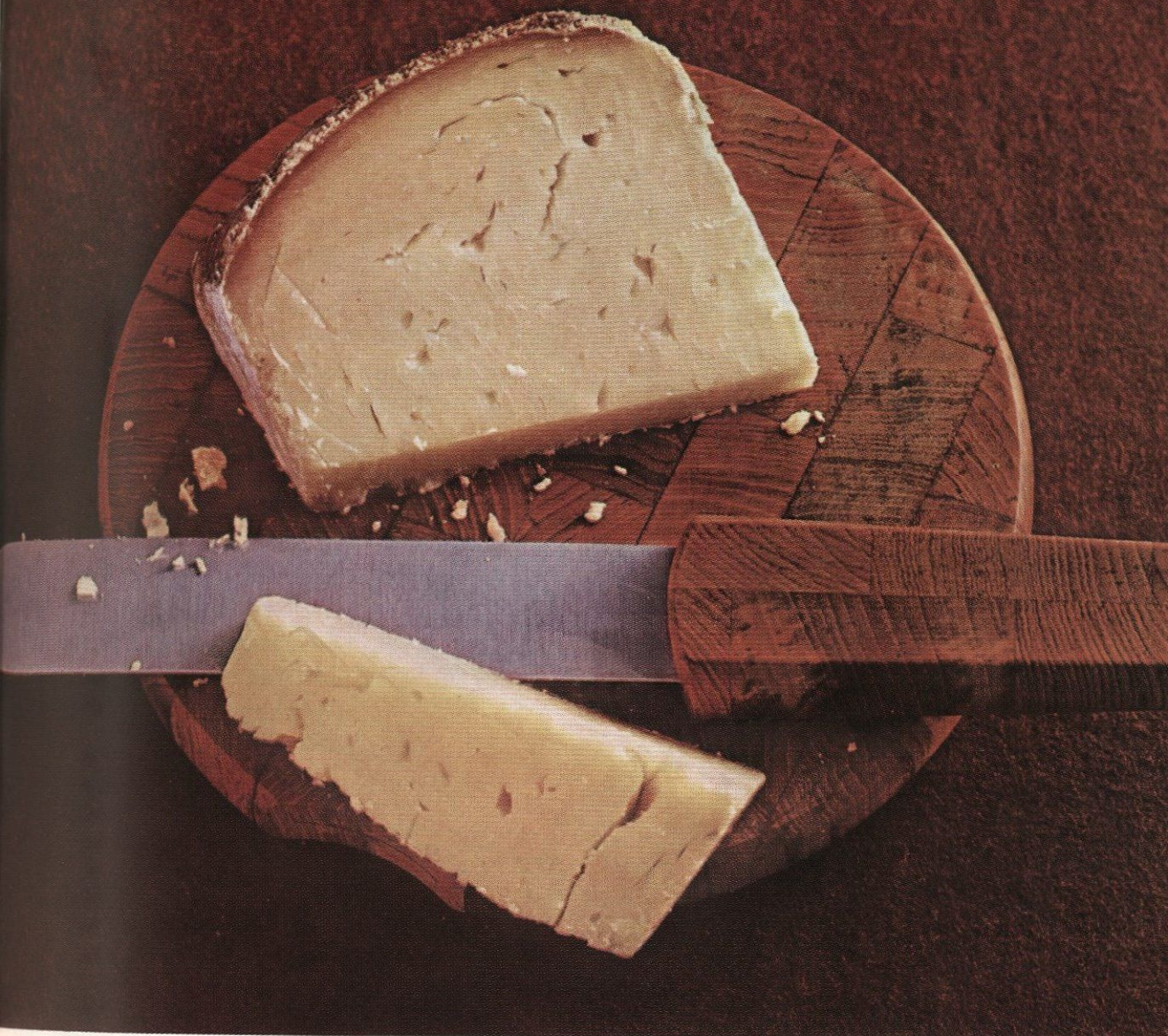




Say "Cheese." But will it be your brand? It could be if it is made more saleable—with longer shelf life—thanks to SENTRY Sorbic Acid or water-soluble Potassium Sorbate. And FDA permits Sorbic Acid/Potassium Sorbate in 27 natural cheeses and a few process cheeses. Who can tell what a little SENTRY can do for your foods? Maybe we can. Write Dept. WHK, Chemicals Division, Union Carbide Corporation, 270 Park Avenue, New York, N.Y. 10017.

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