



Bob, Linda and Bill make end-product quality

Years ago, Dr. Takamine pioneered the use of Miles enzymes for food technology. Drawing upon that genius, Miles scientists such as Dr. Linda Lasure have developed additional enzymes to bring about greater effectiveness and unique performance.

Bob Hamburger and Bill Allen are two of Miles' team leaders who get out and work with cereal processors. They put the knowledge of fungal geneticists like Dr. Lasure to work, isolating new cultures and enzymes that can be adapted to all kinds of cereal products.



Together, they can organize the proper team of enzymes to modify texture, improve fermentability, viscosity, filterability, handling characteristics, solubility, and flavor. This is an impressive offering. But only the beginning of a team effort to bring about added process efficiency and improved end-product quality.

If you would like to have a Miles team contribute to your productivity, get in touch with Bob or Bill. They will put together a team of experts to work for you. You can reach them at (219) 262-7288.

Miles makes enzymes work

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