

NOW for the food processor . . . seeking time saving, energy savings, more efficient utilization in stabilizer/emulsification systems . . . GERMANTOWN presents its unique answer: "cool" room-temperature processing with . . .

SwirlCool Emulsification

Seafood Soup
for body and uniformity.

Pizza Spice Blend
for viscosity and suspension without heating.

Crab Cakes
for added body without heating.

Egg Replacer
to prevent separation and promote freeze-thaw stability.

Citric Acid Blend
for delayed activation.

Baking Powder
to delay activation.

Freeze-Thaw Stable Spoonable Dressing
to provide freeze-thaw stability and added body.

Dry Mix Salad Dressing
for low sheer emulsification, aiding in suspension and increasing viscosity without heat.

Gum Tragacanth Replacement
for providing cold emulsification and thickening.

If you are developing new food products or are interested in any of the applications we've highlighted here, contact your Germantown Technical Representative or call our laboratories for detailed information.

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