

METARIN®...the "milled" instantizer

A NEW WAY TO BEAT "THE LUMPS"

Metarin Lecithin from Lucas Meyer is a 98% phosphatide instantizer.

It is milled so fine that it easily passes through 100 mesh screen.

Instantizes in hot or cold liquids

Speeds dispersal

small particle size gives superior dispersal qualities in emulsion and solution

Neutral taste

does not upset delicate flavor balances

Reduces dust and foam

Typical Applications

Dried Whole Milk Powder	Vegetable Protein Powders
Flavored Drink Mixes	Milk Replacers
Soup Mixes	Cocoa Powder
Gravy Mixes	

Metarin is the instantizer to help your customer beat "the lumps."



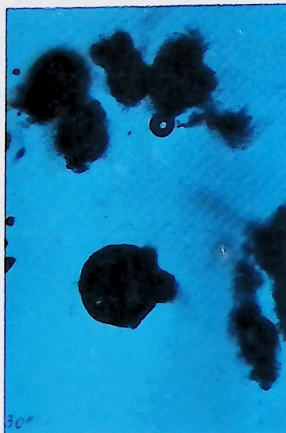
LUCAS MEYER

For more information contact:

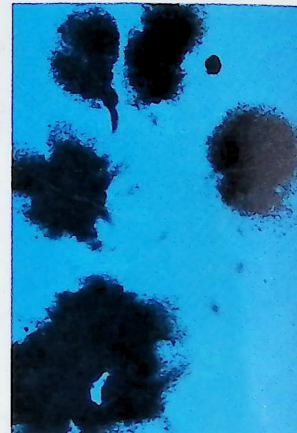
Lucas Meyer (America) Inc.
765 E. Pythian Ave.
Decatur, IL. 62526
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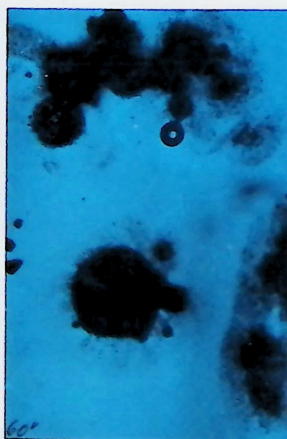
This series of photographs taken at :30 second intervals and 50X magnification demonstrates the influence of Metarin on the dispersability of agglomerated whole milk powder.



After :30 Not instantized



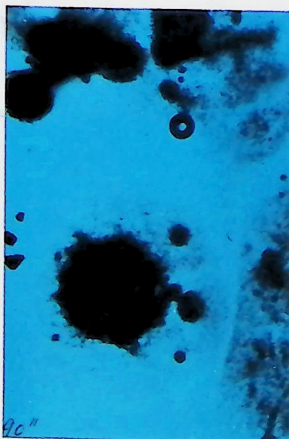
Instantized with Metarin



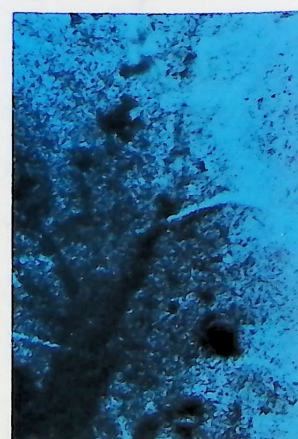
After :60 Not instantized



Instantized with Metarin



After :90 Not instantized



Instantized with Metarin