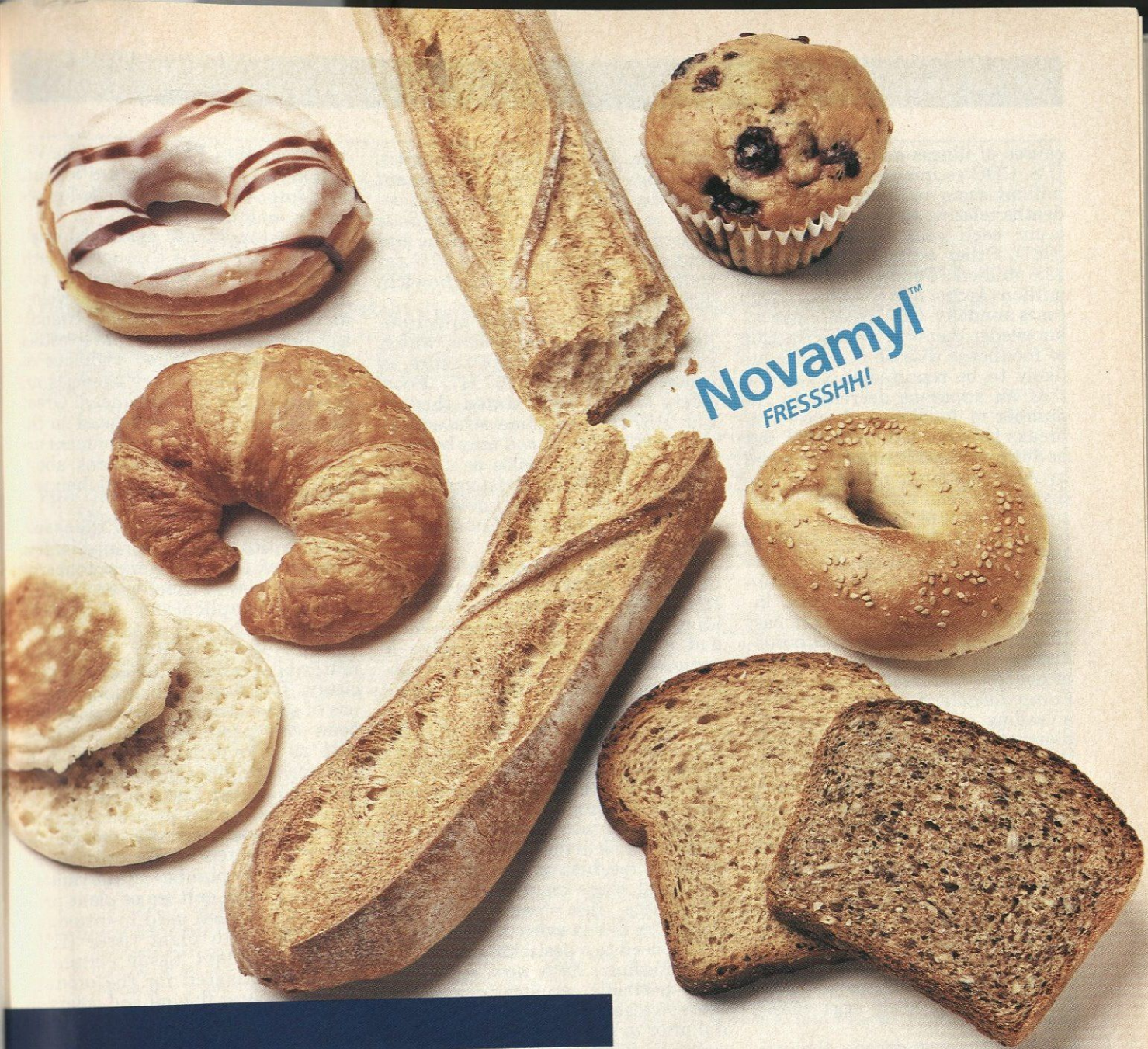




**Novamyl™**  
FRESSHH!

## **Bread that's softer. More flavorful. 100% longer than ever.**

*The American Institute of Baking data confirms it. Fresher longer. Softer longer. More flavorful, too. That's what Novamyl does for your baked goods. But what does Novamyl do for you?*

*You'll never worry about overdosing. Even if you add up to five times the dosage, nothing can go wrong.*

*You'll never worry about ruined batches. And you'll never worry about gummy bread. With Novamyl, it can't happen. Ever.*

*Novamyl is a single enzyme. Engineered to do a single job. It works only in the dough. Then the heat of your oven completely deactivates it.*

*It's natural, not a chemical additive. You don't even have to list Novamyl on your ingredients label.*

*We've got AIB trial results ready for you to see. We've got samples ready for you to try. And our technical service staff is ready to assist you. Just call.*

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