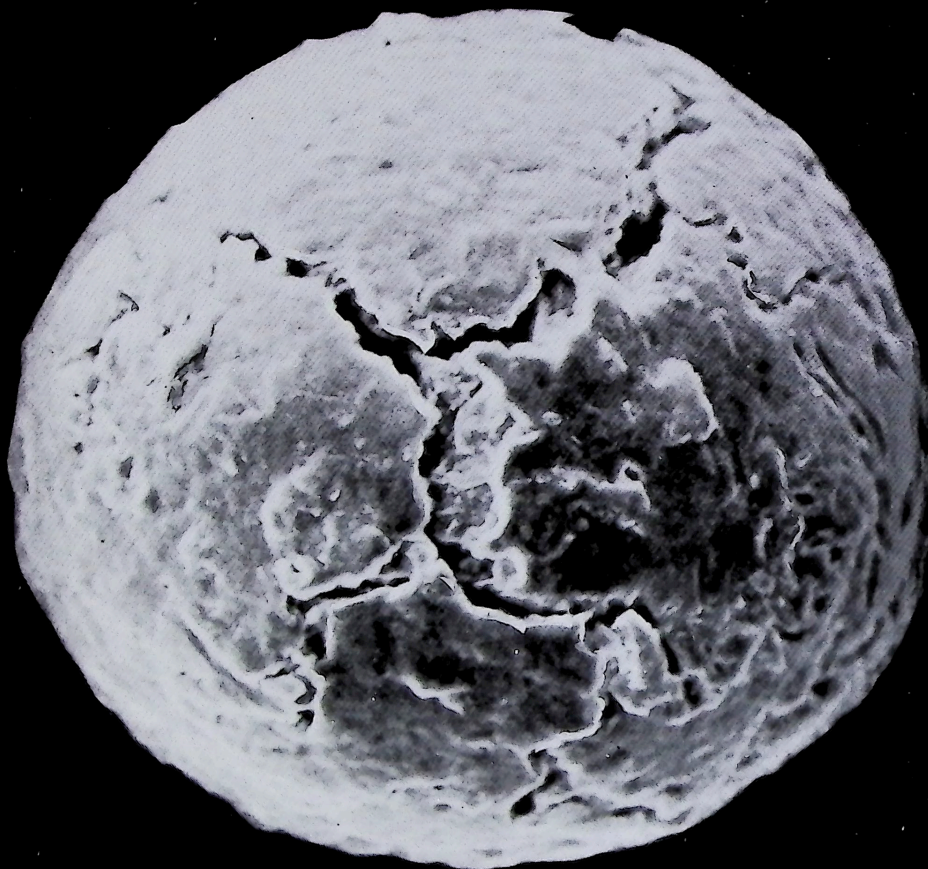


DYNAFUSION...



Emulsifier/stabilizers that activate...INSTANTLY

Good news for food and dairy technologists—DYNAFUSION . . . a line of emulsifier/stabilizers that disperse spontaneously and activate quickly even in cold aqueous solutions.

The above electron microscope photograph captures a single Dynafused emulsifier/stabilizer bead at the moment of contact with water. Rapid hydration of the surface gums creates cracks, enabling moisture to contact subsurface gums thoroughly and effectively. This results in the almost instantaneous dispersal of the ingredients.

Instant dispersion . . . without lumps

With DYNAFUSION, you can achieve instant, homogeneous dispersion without lumping or waste, eliminating the need for special equipment or procedures. These fully-active Dynafused ingredients disperse so effectively that they are ideal for systems utilizing high temperatures and short processing times. Since all particles of a DYNAFUSION product are identical in composition, uniformity is inescapable.

Effective cold-system emulsification

Even emulsifiers with high melting temperatures, when combined with stabilizing colloids in the DYNAFUSION form, can be effectively activated in cold systems. Which means that Dynafused ingredients require less heat and processing time for effective emulsification.

Contact our laboratories — or your Germantown Technical Representative — for details on DYNAFUSION. It might be the best news you've heard in a long time.



Germantown Manufacturing Company

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Warehouse stocks in major U.S. cities. Manufacturing plants in Mexico, Canada and Australia.