

COOK-CHEX
(Retort Processing) TAGS...
have saved us time and
prevented errors.



RETORTING ERRORS CAN BE EXPENSIVE!
Your retort-processing equipment, procedures and cook schedules have been set up carefully. If the equipment is operating perfectly, and the procedures are strictly followed, your company's products will meet the high quality standards which you have set. But...People do make mistakes. Equipment does malfunction. Gauges do fail. Retorts can be bypassed. And just one error can be costly.

ERRORS CAN BE ELIMINATED! For about a penny per basket-load, hundreds of leading canners throughout the country, and the world, depend on Cook-Chex—and know for sure when an error occurs.

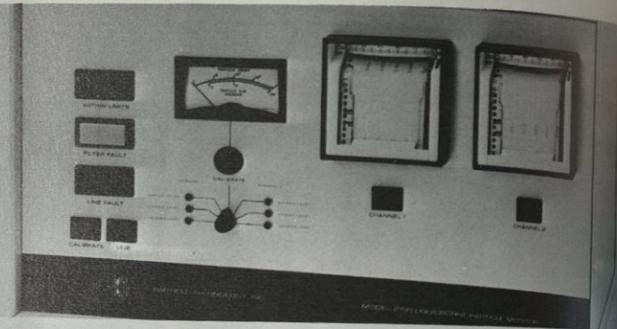
POSITIVE PROOF OF CORRECT RETORT PROCESSING! Cook-Chex are special Retort-Processing Indicator Tags which contain a chemically-impregnated purple band. Hang one on each basket before it goes into the retort. The purple band will change to green only if correct processing conditions of time and temperature have been met. By failing to change color, Cook-Chex guard against human error, equipment malfunction or bypassed retort. And, each tag provides a permanent record of correct retort-processing.

SEND FOR SAMPLES NOW! Write, wire, or telephone today!

*Name available upon request.
COOK-CHEX
Division of
THE AT.I. CO.

(Aseptic-Thermo Indicator Company)
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FE NEWS SPOTLIGHT:



INSTRUMENT CONSOLE houses 2 recorders. Each can be set to monitor different particle sizes.

COUNTS PARTICLES IN FLUIDS

In-line monitor operates with flow rates up to 15 gpm

PARTICLES from 2 to 100 microns are sensed, sized, and counted at flow rates up to 15 gpm with instrument using near-forward light scattering principle. As fluid passes through the sensor cell, it interrupts a beam of white light. Particles in the sample scatter pulses of light which are collected and transformed into electrical pulses. One pulse is generated for each particle that passes through the viewing chamber. Height of each pulse is proportional to the size of the particle.

Two strip chart recorders permanently record the number of particles in the sample. Each recorder can be set to indicate particle counts within a predetermined particle size range. For example, one recorder may indicate concentration of particles in the 2 to 10 micron range, while the other records particles from 50 to 100 microns.

The instrument, Model 2150, uses a unique technique to help eliminate false counts due to par-

ticulate matter collecting on the chamber windows. First, a portion of the sample to be counted is filtered free of particles greater than 0.9 microns. Then, this filtered portion forms a sheath around the remainder of the sample to prevent it from contacting the windows.

Also, to prevent false alarms, the instrument has a self-test mode which is initiated automatically when a preset concentration level is exceeded. Before energizing the alarm circuit, the instrument tests its own calibration and performance for faults. If an error is detected, the instrument indicates that it is inoperative, rather than sending out an alarm signal.

Line pressures up to 150 psi are handled by the standard instrument. All parts coming in contact with liquid are made from stainless steel and quartz. The entire sensing head can be sterilized by normal methods.

Supplier is Particle Technology, Inc., Sunnyvale, Calif.

Circle 350 on Inquiry Card

Circle 113 on Inquiry Card

Circle 114 on Inquiry Card

(EDIBLE)

Lakes can color difficult-to-color foods... easily!



Before development of FD&C Lakes many foods could not be colored satisfactorily, if at all, by available water soluble dyes. Now, Warner-Jenkinson Lakes solve the problem by adding bright and appetizing appeal to all difficult-to-color products.

The use of Lakes for improving, or developing new, products is virtually unlimited, especially those containing edible fats or oils. They are compatible in controlled calorie products with high levels of vitamin C or protein, and canned foods for humans and pets. They give more attractive colors to all dry mixes for drinks, baking and gelatin desserts. Lake colors are far more stable, even in strong light. Product shelf life is greatly extended.

If you are having problems with a food product that is difficult to color, Lakes may be your solution. It will pay you well, and cost nothing, to get all the facts. Write for brochure, "Lakes: What they are, and how they are used."

Think of Lakes this way:

1. Lakes are made from FD&C dyes.
2. The dyes are adsorbed by alumina hydrate which makes them insoluble.
3. The resulting pigment is ground into an extremely fine powder.
4. The powder is mixed into the product as it is made.



WARNER-JENKINSON MANUFACTURING CO.

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