

Half the cost of present day cheese powders

**There is a new, low cost
Mastergrade 232 cheese formulation.**

With cheese prices at an all-time high, Mid-Am is able to offer the new Code 232 (specially formulated for low cost) high cheese flavor.

Mid-Am has blended just the right ingredients for their new Mastergrade Code 232. These are cheese formulations that offer a true, natural taste of cheese at half the cost of other cheese coatings.

The heart of Mid-Am's new Code 232 'secret' is advanced, dehydrating and blending capability—we even have a Niro Centrifugal Atomizer (Lar's secret weapon). Mid-Am can tackle the tough problems of breaking down and blending fine cheese powders; whey, dehydrated milk and other ingredients to form unique Mastergrade cheese formulations. If the low-cost and high flavor of new Code 232 strikes your Scotch fancy, contact Lars or Dean Koetz for samples. **MASTERGRADE** 417-865-9641.



Send me a sample of your

new Mastergrade Code 232.



VALUABLE COUPON

Mid America Dairymen
P.O. 183755
Springfield, Missouri 65805



Name

Address

Phone

Company