

CHOCOLIM II

A new artificial chocolate flavor — Chocolim II is offered for use in ice cream, yogurt, beverages, candies, and all other foods in which natural chocolate is generally used. This liquid chocolate flavor can be used as a partial or total replacement for natural chocolate flavor which has been constantly rising in price. A low rate of usage is required for this product, ie, $\frac{1}{2}$ ounce to make 1 gallon of ice cream mix; in beverages 3 ounces to 1 gallon of syrup, 1 to 2 ounces per 100 lbs of artificial chocolate coatings, etc.

Artificial Chocolate Oil

One ounce of this synthetic oil can replace about seven lbs of cocoa at a considerable saving in cost.



BRANCHES WORLDWIDE

RITTER INTERNATIONAL

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