

# How to use the only high-stability vegetable oil in the world that doesn't need additives.

Durkex 500 can be used here to adjust the viscosity of the final product.

Durkex 500 can be used here as an anti-dusting agent in hydrolyzed vegetable protein products.

Durkex 500 can be used here to make a chocolate liquor flow for baking.

Durkex 500 can be used here as the fat ingredient in meat analogs.



Durkex 500 can be used here to retain moisture and extend shelf life.

Durkex 500 can be used here to impart additional shelf life to deep-fat-fried items.



Durkex 500 can be used here to provide surface gloss, retain moisture, and help prevent the raisins from sticking to each other.

Durkex 500 can be used here because of its excellent stability and non-lauric properties.



Durkex 500 can be used here to provide surface gloss on which salt and other spices will adhere.

Durkex 500 is 20 times more stable than ordinary salad oil (A.O.M. rating 350). Ask your Durkee representative for all the details.

For information circle 109

## Durkee

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