

CENTROL

LECITHIN

THE *Proven* LECITHIN

Centrol Lecithin has proven itself in hundreds of applications in many of the country's major industries. It has piqued the curiosity, interest and ingenuity of chemists in many fields and as a result—new uses are being discovered and applied in production every day.

Centrol Lecithin has found wide uses in the fats and oils industry, in bakery products, confectionery goods, processed food products, and in many and varied industrial fields.

If you have a problem in your industry of emulsification, wetting or dispersion, viscosity reduction, high surface or interfacial tension . . . then Centrol Lecithin can help you too.

Centrol Lecithin has the ability, due to its unique chemical structure, of being able to attach itself to both oil and water. This duality of nature gives it unusual colloidal and emulsifying, viscosity controlling, and wetting and dispersion properties. In addition it is a marked anti-oxidant.

Find out how Centrol Lecithin can help you solve some of the problems of your industry. Write today for our new, complete folder on Lecithin. "Centrol Lecithin—What It Is and What It Does."

Centrol Lecithin production is controlled by rigid standards and specifications to a uniform, high quality, and is available in 25, 50, 125, 260 and 500 pound steel pails and drums.

