

# PUZZLED ABOUT PHO-FREE ALTERNATIVES?



## **New Monoglyceride Alternative Eliminates Trans Fat**

Bakers large and small are looking to remove trans fats in their finished goods, so don't get left behind. Qualitase CLM is an enzyme system specifically designed to replace monoglycerides in breads, buns and rolls, and deliver the freshness, crumb and color that you desire. For superior technical support and outstanding product quality at the best value, you can count on AB Mauri.

**AB MAURI**  
*Passionate About Baking*

abmna.com 1.800.772.3971