Producers of foods, condiments, drugs and toiletries, detergent mixtures, insecticides, molding powders, heavy and fine hygroscopic chemicals, etc., etc.

If your powdered, flake, or granular material now picks up moisture, cakes or agglomerates during shipping, storage, processing or use, MAGNESOL BRAND magnesium silicate may be just the flow promoter and anti-caking agent you need.

MAGNESOL is an adsorptive, synthetic magnesium silicate with a combination of unique physical and chemical properties that have produced unexpectedly good results in many diverse applications.

Its finely-divided structure forms an intimate, "slippy" coating on the protected powdered material. Its prolonged mildly desiccant activity lengthens the "shelf life" of packaged goods and prevents agglomeration of bag and bulk products.

Being a synthetic inorganic made under close chemical control, MAGNESOL has dependably uniform properties. High effectiveness in small quantities and modest price make the cost of using MAGNESOL nominal.

Successful large scale commercial applications indicate that it can be worth-while for you to explore the possibilities of MAGNESOL open-mindedly. We invite you to act upon the offer on the right.

SEND FOR TECHNICAL DATA AND TEST SAMPLE
Kindly describe your problem to our Technical Service Division and obtain maximum benefit from our experience.

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*MAGNESOL is the registered trade mark of Food Machinery and Chemical Corporation for its brand of magnesium silicate adsorptive powder.