



You can have *fresh* fruits and vegetables tonight

... EVEN THOUGH THE CALENDAR SAYS "NO"!

The reason is *Flavorseal*. A development of FMC research chemists, Flavorseal is a solution which is sprayed in a thin, porous film over the entire surface of freshly harvested citrus fruits, tomatoes, cucumbers, and other produce. Applied in the packing house, Flavorseal slows down the natural deterioration of the fruit or vegetable...preserves its original freshness, flavor, and vitamin-content for many extra days or even weeks! FMC chemists are now concentrating on the further development of Flavorseal—one of the many ways in which FMC research and engineering skill is being applied in the service of the nation.

FOOD MACHINERY CORPORATION

EXECUTIVE OFFICES: SAN JOSE 5, CALIFORNIA

Manufacturing Divisions: ANDERSON-BARNGROVER AND BEAN-CUTLER DIVISIONS, SAN JOSE, CALIF. • PEERLESS PUMP DIVISION, LOS ANGELES AND FRESNO, CALIF.; CANTON, OHIO; QUINCY, ILL. • SPRAGUE-SELLS DIVISION, HOPESTON, ILL. • JOHN BEAN MFG. CO. DIVISION, LANSING, MICHIGAN • FOOD MACHINERY CORPORATION, RIVERSIDE, CALIF.; DUNEDIN AND LAKELAND, FLORIDA; HARLINGEN, TEXAS • NIAGARA SPRAYER AND CHEMICAL CO., INC., MIDDLEPORT, N.Y., *Subsidiary of Food Machinery Corporation*

Right: Scientific measurements show that after 5 weeks, Flavorseal Protected Lemons retain an average of 11.1% more of their original vitamin C than unprotected lemons.

Below: After 47 days, 5 unprotected lemons have lost twice as much juice as 5 Flavorseal Protected Lemons (beaker on right).



Right: Fresh fruits and vegetables "breathe" through their skin pores, losing moisture in the process. FMC chemist uses a respirometer to check effectiveness of Flavorseal in retarding moisture loss in oranges.



Other Products of FMC Research and Engineering



THE "WATER BUFFALO" amphibious tractor hauls cargo on water and over the roughest terrain where no other vehicles can go.



PEERLESS PUMPS... (Turbine, Hi-Lift, Hydro-Foil, Centrifugal). Used on farms, in factories, city water systems, and homes.



THE FMC ORIGINAL FOG FIRE FIGHTER... revolutionary equipment that extinguishes hot fires without usual water damage.



FOOD CANNING MACHINERY... Leading canners all over America use FMC-made equipment for processing and canning food.



CONTINUOUS STERILIZING LINE (Anderson-Barngrover) used for processing 70% of the nation's evaporated milk.



INSECTICIDES & FUNGICIDES ... a complete line of chemical dusts & sprays which increase yield and quality of crops.