Chr. Hansen's Laboratory
Little Falls N.Y.
U.S.A.
Copenhagen Denmark

Hansen's
CELEBRATED
DANISH BUTTER COLORING.
HANSEN’S

DANISH BUTTER COLOR.

THE ORIGINAL AND BEST.

Prepared in the Purest Imported Vegetable Oil.

Endorsed by the Highest Dairy Authorities in Europe and America.

We are meeting with great success in the sale of this unrivaled Color. It justly stands at the head of all, owing to its purity and uniform strength. It gives the perfect shade of color peculiar to June butter, so much sought for. Our sales are immense, and it is rapidly superseding all other colors.

Try it, and you will be satisfied with its superiority.

It is put up in 25c., 50c. and $1.00 bottles; also, in one-gallon jugs, and in tin cans and barrels.

ASK YOUR DRUGGIST FOR IT.
HANSEN'S
DANISH RENNET EXTRACT.

FIFTY FIRST-CLASS PRIZE MEDALS.

Highly Concentrated. Perfectly Preservable.
Uniform and Pure.

This preparation, invented by Mr. Hansen, is now used in all dairy countries, and is spoken of, by the leading dairy authorities, as an invention of the greatest importance to cheese-makers.

Put up in barrels; in ten-gallon kegs, and in one-gallon bottles packed twelve in each case.

WARNING.—Cheese-makers should be on their guard, that they obtain the genuine article, as a number of inferior imitations of Rennet Extract are at present offered for sale.

HANSEN’S CHEESE COLOR

Has Strong Coloring Properties. Color will not Fade as the Cheese Ripens.

We emphatically say that Hansen’s Liquid Cheese Color is decidedly the best and cheapest of any of the prepared liquids. All who are using Hansen’s preparations, state that they are simply indispensable, when it is desired to make the very FINEST cheese and butter.

The cheese coloring is put up in barrels or kegs, or in one-gallon bottles packed in cases of twelve gallons.

Ask your Dealer in Dairy Supplies for Hansen’s Rennet Extract and Cheese Color.
Hansen's Danish Butter Coloring

Trade Mark.