

Narrator: Remember when the best tasting spread came from a tub? Well, it still does. This is Chiffon, the soft margarine with a delicious flavor you remember, melting flavor, like the expensive spread, no fatty margarine taste ever. That's because Chiffon is made soft with light, delicate safflower oil, and safflower oil makes Chiffon highest in polyunsaturates, lowest in saturated fat of all margarines, stick or soft. You see, the hardened margarines of sticks. It takes more saturated fat than Chiffon. But chiffon is made soft, made soft with safflower oil, the oil highest in polyunsaturates, lowest in saturated fat of all oils, including corn oil. Chiffon, with delicious melting flavor, like the expensive spread. Chiffon, best taste that ever came out of a tub.