



# INNOVAFREE™ with CAL-RISE®

SODIUM FREE BAKING POWDER BY CLABBER GIRL

National initiative to reduce salt in processed foods is underway. The challenge is to reduce sodium while maintaining product flavor and texture, while keeping costs down.

INNOVAFREE™ Sodium Free Baking Powder with CAL-RISE® is a patented, calcium based, slow acting, multifunctional leavening acid that can be used in a wide variety of baked goods. Ideal for formulating no sodium baked goods while increasing calcium content.

## Benefits

- Helps reduce sodium by as much as 50%
- Dramatic decrease in sodium without altering taste
- Sodium and Aluminum Free
- Calcium Content of 18%
- Slow gas release profile
- A one to one replacement for SAPP 28 - with no adjustment to salt levels
- Comparable texture properties
- As economical to use as SAPP 28



Ingredients	Sodium (mg) per 100 grams	Calcium (mg) per 100 grams
Sodium Bicarbonate	27,370	0
Potassium Bicarbonate	0	0
Sodium Acid Pyrophosphate (SAPP)	21,000	90
Sodium Aluminum Phosphate (SALP)	2,100	400
Monocalcium Phosphate, Monohydrate (MCP-M)	0	17,000
<b>CAL-RISE®</b>	0	18,000

### Clabber Girl InnovaFree™ Packaging

Product Name	UPC Product Case Code	Item #	Size	Ship Weight Lbs./Case	Case Dimension Case Cube	40x48 Pallet		
						Qty	Ti	Hi
Sodium Free Baking Powder	0 00 19900 02419 1	02419	50 lb. bag	32.0	12.62 x 11.12 x 20.68 32.0	48	12	4

CLABBER GIRL CORPORATION • 900 Wabash Avenue • Terre Haute, IN 47807  
Mark Rice 630-778-6372 • www.clabbergirlingredients.com • Made In U.S.A.

CAL-RISE® is a registered trademark of Innophos, Inc.



**Frequently asked questions**

**Q. Why should I be concerned about lowering the sodium content in my products?**

**A.** The FDA has issued new dietary guidelines, reducing to 2,300 mg of sodium for healthy adults and 1,500 mg for high risk population groups. The general population is becoming more aware of the health risks associated with high sodium intake.

**Q. What about calcium?**

**A.** The added benefit of using **INNOVAFREE™** Sodium Free Baking Powder with **CAL-RISE®** is the calcium content. It contains 18% calcium. With normal usage you can claim “good source” of calcium on your label.

**Q. The word “multifunctional” is used. Please explain this.**

**A.** **INNOVAFREE™** Sodium Free Baking Powder with **CAL-RISE®** not only leavens a product it also acts like a dough conditioner. When used in dough products such as frozen biscuits or pizza, it will help “condition” the dough. The calcium ions strengthens the gluten network making the dough more elastic and better able to withstand freezing. A true multifunctional product.

*Dramatic decreases in sodium without altering taste!*

