

# Sodium Aluminum Phosphate

## Levair<sup>®</sup>, BL-60

### Innophos produces two types of Sodium Aluminum Phosphate (SALP):

**Levair<sup>®</sup>** - Sodium Aluminum Phosphate, Acidic

**BL-60** - Sodium Aluminum Phosphate, Acidic with Aluminum Sulfate, Anhydrous

### Neutralizing Value

SALP (both Levair and BL-60) have a high, economical Neutralizing Value Of 100.

### Applications

- ◆ Cake and Other Dry Mixes
- ◆ Biscuits
- ◆ Frozen Doughs
- ◆ Chemically Leavened Doughs
- ◆ Muffins
- ◆ Self-Rising Pizza
- ◆ Baking Powders
- ◆ Baking Mixes

### Description

SALP (Levair, BL-60) is a slow/heat reactive leavening acid. It can be used in a wide range of bakery applications by itself or in combination with other leavening acids.

### Features

- ◆ High neutralizing value
- ◆ Provides a tender soft texture
- ◆ Forms thin walled air cells
- ◆ Neutral flavor
- ◆ Slow reaction rate
- ◆ For use in self-rising pizza
- ◆ Provides for a resilient crumb structure
- ◆ Excellent choice for dry mixes



Yellow layer cake formulation using BL-60

### Standard Recipe

Yellow Layer Cake	%*	(g)
Cake Flour	100.00	236.00
Granulated Sugar	119.00	280.84
Shortening (Cake mix 96) <sup>2</sup>	22.70	53.57
Non Fat Dry Milk	7.70	18.17
Egg Yolk Solids	9.70	22.89
Egg White Solids	3.90	9.20
Salt	2.70	6.37
<b>BL-60<sup>1</sup></b>	<b>2.37</b>	<b>5.60</b>
<b>Baking Soda<sup>1</sup></b>	<b>2.37</b>	<b>5.60</b>
Pregelatinized Wheat Starch	1.10	2.60
Rhodigel 200 (Fine mesh xanthan)	0.12	0.28
Emulsifier (EC-25) <sup>2</sup>	2.10	5.00
Water 1st	72.00	170.00
Water 2nd	60.00	142.00
	405.76	958.12

\*Based on Flour

<sup>1</sup>Innophos Inc.

<sup>2</sup>Loders Croklaan, USA

### Procedure

- ◆ Sift dry ingredients 2X.
- ◆ Blend dry ingredients, shortening and emulsifier in Hobart C-100 mixer.
- ◆ Add 1st water. Mix 30 sec. Speed 1. Scrape.
- ◆ Mix 4 min. Speed 3.
- ◆ Add 2nd water. Mix 30 sec. Speed 1. Scrape.
- ◆ Mix 4 min. Speed 1.
- ◆ Scale 410g of batter into 8" greased, lined cake pan. Make two layers.
- ◆ Bake in 350°F oven for 26 min., or until done.
- ◆ Cool for 15 min. on wire rack, depan, continue to cool for 30 min.

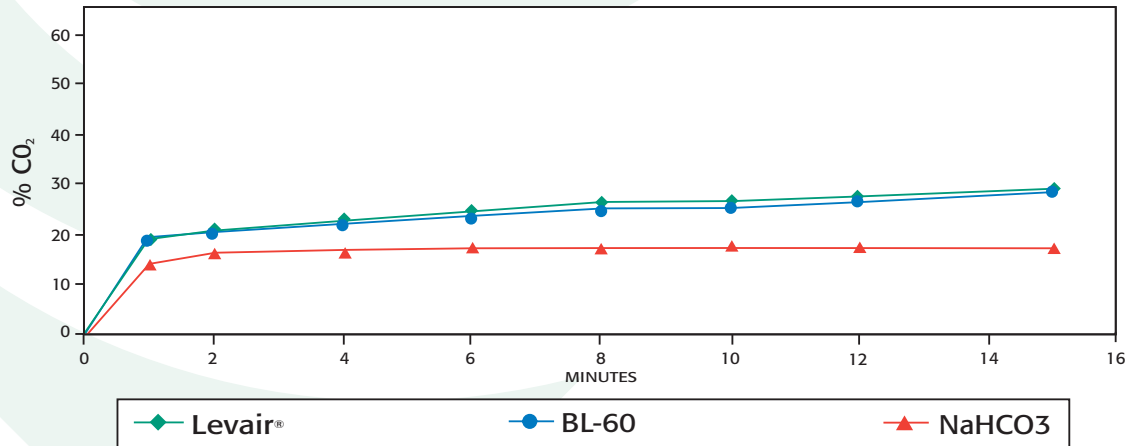


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# Sodium Aluminum Phosphate Levair<sup>®</sup>, BL-60

## Dough Rate Of Reaction (DRR) @ 27° F



### Levair<sup>®</sup>

The original sodium aluminum phosphate, acidic. High in neutralizing value, economical to use, slow to react in dough or batter frequently used alone, but often with other Innophos leavening acids. Occasionally used with dicalcium phosphate dihydrate in prepared cake mixes.

Levair has excellent buffering action which adjusts prepared mixes to the varying influences of the numerous ingredients. Because this formulation produces a great number of thin-walled cells, baked products made from Levair are notable for their firm yet tender crumb texture. The formation of many thin-walled cells also helps achieve complete "bake-out" to produce a dry crust with moist eating qualities. Levair also puts the "Rise" into self-rising pizza. Used in combination with yeast or more recently alone in frozen pizzas and dough. See your Innophos representative for more details.

### BL-60

This unique product, a mixture of Levair with aluminum sulfate, anhydrous, was developed for dry mix cake products. BL-60 is more tolerant to variations (like under-mixing and longer holding times before baking) in the home environment. Similar to Levair in neutralizing value and the release of carbon dioxide gas, BL-60 is more sensitive to heat and releases final acidity at a batter temperature of about 120°F. Like Levair, it is commonly used in cake mixes, especially those which contain highly emulsified shortenings.



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