

Elevate High-Protein Muffins

Improve volume and
texture in high-protein
baking



Value

For Bakeries

- Results in desired texture and volume
- Reduces machinability challenges
- Improves quality of new protein-fortified products

For Consumers

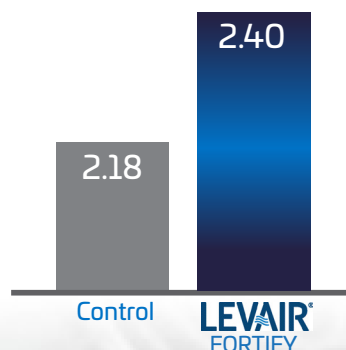
- Tender, soft texture
- Higher protein
- More indulgent experience

LEVAIR® Fortify

Improves volume and texture in protein-fortified baked goods

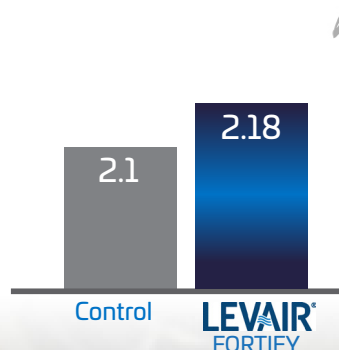
Muffin Volume (ml/g)

DAIRY PROTEIN



plus
21%
Softer Texture
than control*

PEA PROTEIN



plus
22%
Softer Texture
than control*

* Softness based on amount of texture firmness (g) measured by Texture Profile Analysis

Why Innophos



Market Facing
Solutions



Supply Chain
Flexibility



Quality &
Consistency



Technical
Expertise



Global
Footprint



Trusted
Partnerships

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Innophos, Inc • 259 Prospect Plains Road • Building A • Cranbury, NJ 08512

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