

LEVAIR®

Optimize

Enzymes for Better Baking

Maximize efficiency
and improve quality



Value

For Manufacturers

- Streamline baking process
- Improve product quality
- Reduce costs, reduce waste

For Consumers

- Fresher products for longer
- Clean label
- High-quality products

BAKERY ENZYMES

Designed to extend shelf life and enhance workability

	LEVAIR® OPTIMIZE 4000	LEVAIR® OPTIMIZE 5000	LEVAIR® OPTIMIZE 6000	LEVAIR® OPTIMIZE 7000
Recommended Uses	Improves freshness, crumb softness and moistness without sacrificing volume.	Improves dough processing, extensibility, weight control, processing tolerance and product shelf life.	Provides moisture management for shelf-life extension while making dough more manageable.	Clean-label bread softener that helps replace chemical emulsifiers
Applications	Sweet baked goods including donuts, honeybuns, cakes, muffins, sponge cakes, high-ratio cakes, cupcakes and bread (for straight and brew doughs).	Sweet baked products and bread (add to the brew, sponge or dough).	Bread, dinner rolls, and English muffins (add to the dough).	Breads and buns
Typical Use Levels	0.1 – 0.7%	0.2 – 0.7%	0.001 - 0.25%	0.1 – 0.5%

The percentages listed are total % and not bakers' %

INGREDIENTS 4000, 5000, 6000 & 7000:

Wheat Flour, Enzymes, Salt



Which enzyme is right for your formulation?

Our experts can help you select the LEVAIR® Optimize solution that's tailored to your application.

Contact us at www.innophos.com

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