

Optimize High-Protein Bread

Improve dough handling,
volume and shelf life



Value

For Bakeries

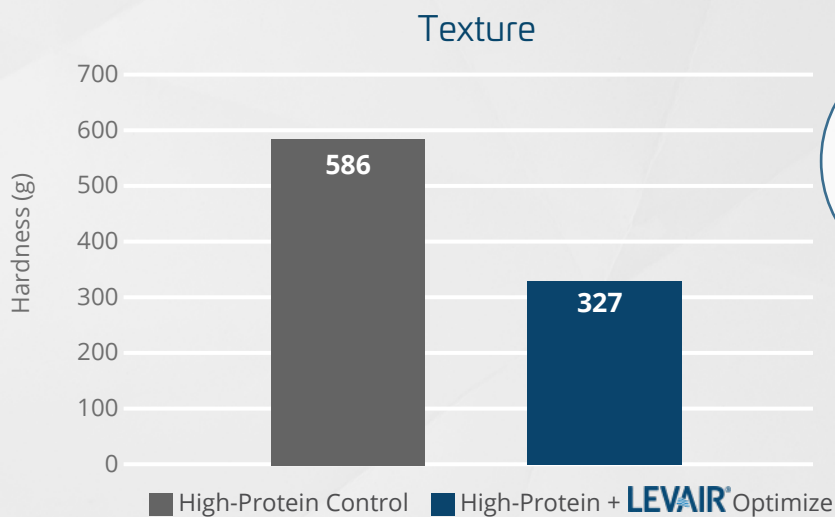
- Increases protein content to support nutrient-rich food trends
- Improves dough handling
- Allows added protein without compromising volume or quality

For Consumers

- Excellent source of protein
- Lasting freshness
- Clean label

High Protein Bread Study

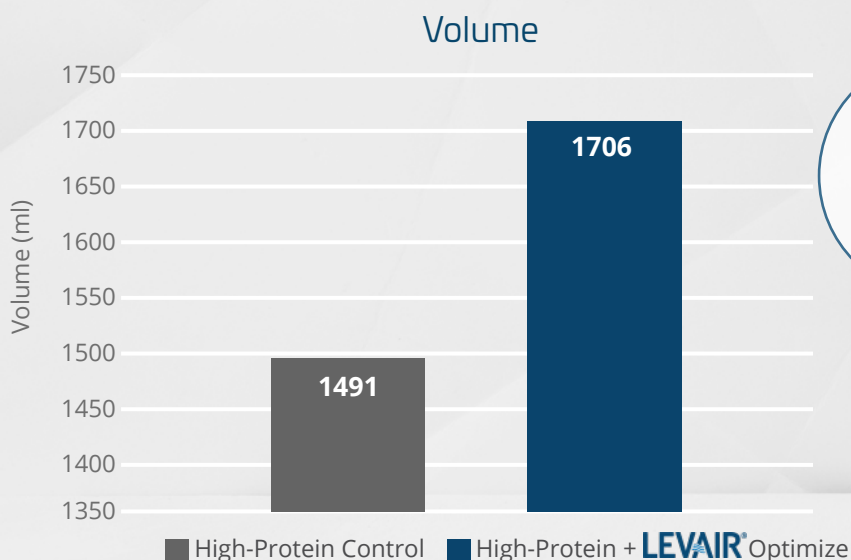
LEVAIR® Optimize achieves softer crumb and better expansion



44%

Softer
Texture

Our experts can help
you choose the right
LEVAIR® Optimize
product for your
bread application



14%

Greater
Volume



Contact us at www.innophos.com

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

The information contained herein is provided without warranty, representation, inducement or license of any kind. The information contained herein is intended solely for business-to-business, educational and informational purposes only and is not intended for release or dissemination to retail consumers or other third parties. Although the information provided is, to the best of our knowledge, truthful and accurate, we do not guarantee its accuracy. Recipients are solely responsible for determining the suitability of our products for any contemplated markets, uses and/or applications, and for ensuring that all such uses and applications (including customer's labeling of its products) comply with applicable law. This information may not be reproduced in whole or in part without the express written permission of Innophos and/or its affiliates. Copyright © 2025 Innophos or its affiliates. All Rights Reserved. The Innophos logo, Innophos®, and all products denoted with ® or ™ are registered trademarks or trademarks of Innophos, Inc. ("Innophos") or its affiliated companies. 8/2025

