

# LEVAIR<sup>®</sup>

## Portfolio of Baking Solutions



### Introducing the Next Generation of Baking

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The new LEVAIR<sup>®</sup> portfolio helps commercial bakers improve their bottom line by increasing operational efficiency, extending shelf life, and reducing waste.

The LEVAIR<sup>®</sup> portfolio also offers non-aluminum based solutions\*.

# LEVAIR® Portfolio of Baking Solutions

## INNOVATIVE BAKING TECHNOLOGY



### LEVAIR® CLASSIC (SALP)

Delivers slow, heat-reactive leavening for baked goods, baking powders, and retail mixes, and is frequently used in yeast-based frozen dough products.

## NON-ALUMINUM-BASED SOLUTIONS\*



### LEVAIR® ESL

Reduces stales by extending shelf life while maintaining volume and texture with less chemical preservatives.

**FOR SWEET BAKED GOODS & BREAD**



### LEVAIR® FORTIFY

Improves volume and texture in high-protein baking. Achieves softer texture and greater product volume, while improving dough machineability for protein-fortified baked goods.

**FOR MUFFINS & NUTRIENT DENSE BARS**



### LEVAIR® STABILIZE

Reduces waste while improving batter stability. Enhances batter flow consistency and achieves higher volume and softer texture in baked products.

**FOR PANCAKES & CAKE**



### LEVAIR® SELECT

Provides a SALP alternative with added health benefits including reduced sodium and calcium fortification.



### LEVAIR® EGG REPLACE

Replaces eggs while reducing cost and keeping functionality—maintains texture, volume and sensory attributes of eggs.



### LEVAIR® OPTIMIZE

Improves quality and processing efficiency in bakery by accelerating chemical reactions, and impacting dough structure, texture, flavor, and shelf life.

## Contact us at [www.innophos.com](http://www.innophos.com)

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\* May contain naturally occurring traces of aluminum.

