

LEVAIR[®]

Portfolio of Baking Solutions



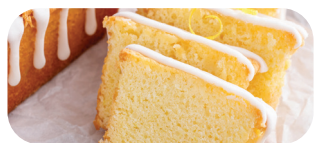
Introducing the Next Generation of Baking

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

The LEVAIR[®] portfolio also offers non-aluminum based solutions*.

LEVAIR® Portfolio of Baking Solutions

INNOVATIVE BAKING TECHNOLOGY



LEVAIR® CLASSIC (SALP)

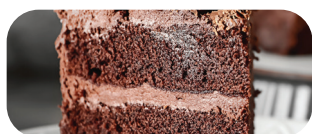
Delivers slow, heat-reactive leavening for baked goods, baking powders, and retail mixes, and is frequently used in yeast-based frozen dough products.

NON-ALUMINUM-BASED SOLUTIONS*



LEVAIR® 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® SELECT

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



LEVAIR® OPTIMIZE

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



LEVAIR® ESL

Expands distribution, minimizes waste, and drives efficiencies to improve profitability. Extends shelf life while maintaining volume & texture with less chemical preservatives.
FOR SWEET BAKED GOODS & BREAD



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® EGG REPLACE

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

Contact us at www.innophos.com

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* May contain naturally occurring traces of aluminum.

