

# 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](http://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 © 2022 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. 1/2026

\* May contain naturally occurring traces of aluminum.