

LEVAIR[®]

Portfolio of Baking Solutions

The Science Behind
Better Baking



Ingredient Solutions for Today's Modern Bakeries

LEVAIR® Select	LEVAIR® Fortify	LEVAIR® ESL	LEVAIR® Stabilize
			
SALP Alternative That Does More • Performs similarly to traditional SALP • Less sodium and more calcium than SALP • Supports bench, floor & line tolerance	High-Protein Baking Solutions • Achieves greater volume and softer texture • Aligns with GLP-1 and high-protein trends • Enhances product quality with more protein	Extend Shelf Life & Reduce Waste • Significantly extends the shelf life of baked goods • Improves efficiency and overall product quality • Helps improve profitability by reducing waste	Improve Batter Stability • Improves tolerance to processing conditions • Results in higher volume and softer texture • Reduces batter waste; helping your bottom line
NON-ALUMINUM BASED LEAVENING	HIGH-PROTEIN PERFORMANCE	LONGER SHELF LIFE LASTING QUALITY	REDUCE WASTE IMPROVE EFFICIENCY

MORE THAN INGREDIENTS
A Baking Partner

Our baking experts work alongside your team to solve challenges and identify the right LEVAIR® solution, providing science-backed guidance tailored to your application.



Need help identifying the right solution? We're here to help.

Innophos' LEVAIR® Baking Solutions combine innovative ingredient science with deep baking knowledge to help manufacturers overcome today's formulation and processing challenges.



LEVAIR Acidify	LEVAIR Egg Replace	LEVAIR Optimize	LEVAIR Classic
Reduce pH in Batters & Doughs • Aids microbial shelf life extension • Maintains volume and texture • Derived from fermented glucose	Replace Eggs & Keep Performance • Maintains volume, texture, taste & look • Full or partial egg replacement • Reduces cost while maintaining function	Clean-Label Enzyme Solutions • Streamlines baking processes • Maximizes efficiency and improves quality • Decreases cost while reducing waste	SALP Leavening Agent • Provides a stable, consistent rise • Slow, heat reactive leavening acid • Imparts neutral flavor with no aftertaste
LOWER pH LONGER FRESHNESS	PERFORMANCE WITHOUT THE EGG	CLEANER LABELS RELIABLE RESULTS	PROVEN LEAVENING PERFORMANCE



**FORMULATION
SUPPORT**



**APPLICATION
EXPERTISE**



**TROUBLESHOOTING
ASSISTANCE**

LEVAIR®

by



Ready to solve your next baking challenge?



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