

LEVAIR[®]

Stabilize For Cakes

Reduces waste while
improving batter stability



Value

For Bakeries

- Reduces batter waste
- Improves batter tolerance to environmental conditions
- Enhances batter flow consistency

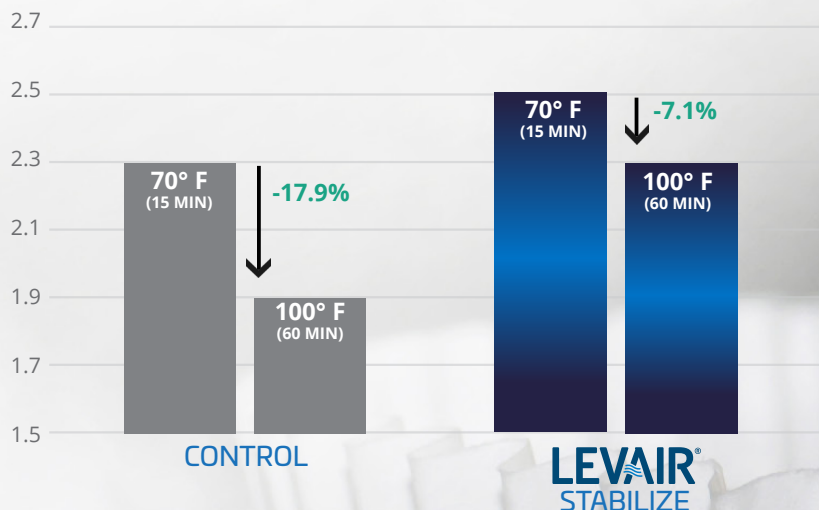
For Consumers

- Consistent high-quality product
- Higher volume and better texture
- More indulgent experience

LEVAIR® Stabilize for Cakes

Results in higher volume and more consistent batter flow

Cake Volume (ml/g)



42%
Greater batter
consistency
than control

Cake with LEVAIR® Stabilize was much more **Temperature** and **Time Tolerant** than Control.

Flow consistency is key. LEVAIR® Stabilize exhibited shorter Bostwick flow distance and greater holding time.

Why Innophos



Market Facing
Solutions



Supply Chain
Flexibility



Quality &
Consistency



Technical
Expertise



Global
Footprint



Trusted
Partnerships

Contact us at www.innophos.com

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LEVAIR[®]

Stabilize for Pancakes

Reduce waste while
improving batter stability



Value

For Bakeries

- Reduces batter waste
- Improves batter tolerance to environmental conditions
- Maintains volume over time

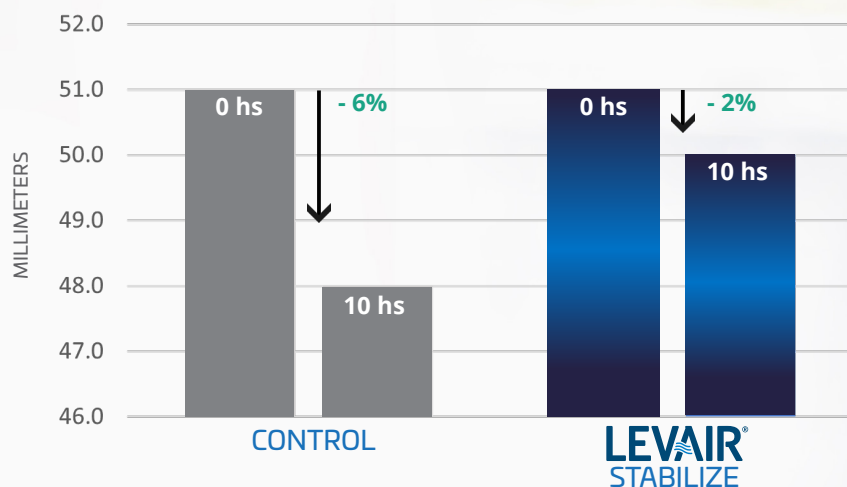
For Consumers

- Consistent high-quality product
- Higher volume and better texture
- More indulgent experience

LEVAIR® Stabilize for Pancakes

Results in higher volume and softer texture

Height Stack of 4 Pancakes
(2 hs hold before baking)



Pancake batter with LEVAIR® Stabilize was more **time tolerant** than control after a 10-hour period.

Results showcased pancakes with higher volume and softer texture than control.

50%
Softer texture
than control

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