

# Stabilizing Protein Beverages

Optimize Pea, Soy and Whey Proteins



## Value

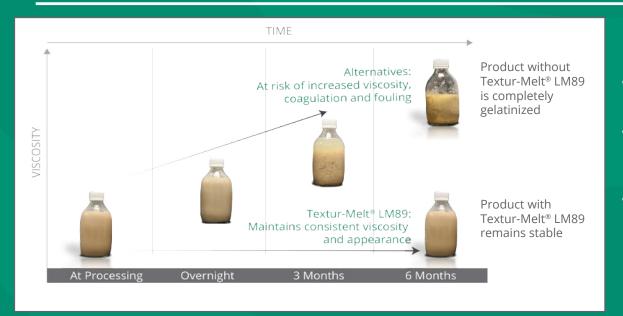
#### For Manufacturers

- · Significantly longer shelf life
- Allows for alternative protein use in current manufacturing process
- Prevents age gelation, heat coagulation and fouling
- Stabilizes protein during high heat processing

#### For Consumers

- Consistent appearance, flavor and texture
- Reliable way to add whey or plant-based protein to lifestyle
- Enjoyable beverages you can trust

## Textur-Melt® LM89 keeps the whey protein beverage stable



### **Key Benefits**

- · Keeps proteins soluble
- Works with full spectrum of protein sources
- Enables manufacturers to deliver a fresh, enjoyable experience and create trusted brands

#### Areas of protein formulation expertise

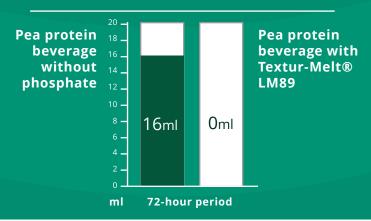
## Blending and processing expertise

- Blending
- Drying
- Granulation
- Wet or Dry Milling

# Stabilizing the protein and preventing age gelation

- During the process
- On the shelf

#### Sedimentation Test



## 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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