

Stabilizing Protein Beverages

Optimize Pea, Soy and Whey Proteins

Value

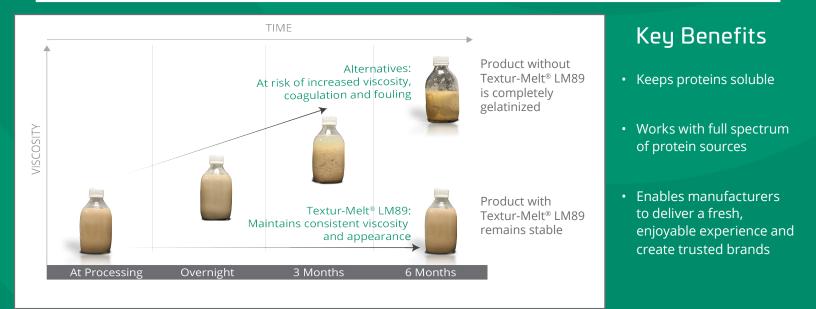
For Manufacturers

- 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



Areas of protein formulation expertise

Sedimentation Test



Contact us at www.innophos.com

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