

Optimize High-Protein Bread

Achieve high protein claims with improved dough handling, volume, texture, and shelf life



Value

For Manufacturers

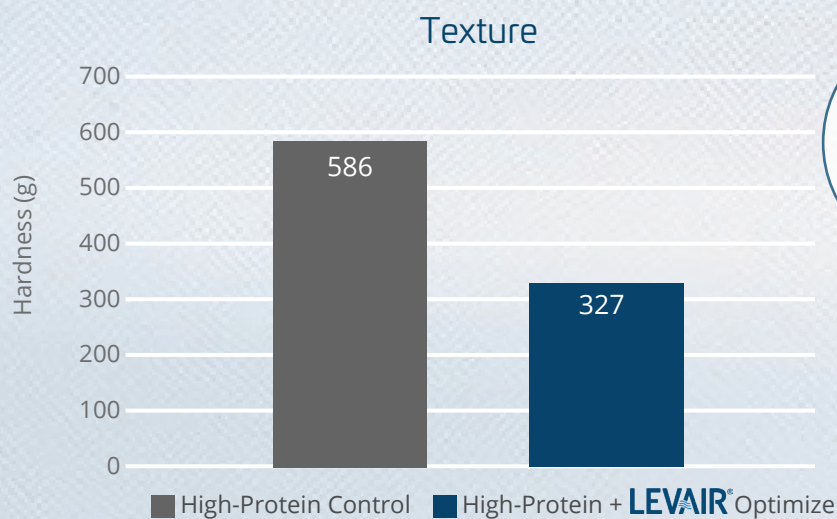
- Increases protein content to support nutrient-rich food trends
- Improves dough handling
- Allows added protein without compromising volume or quality

For Consumers

- Excellent source of protein
- Lasting freshness
- Clean label

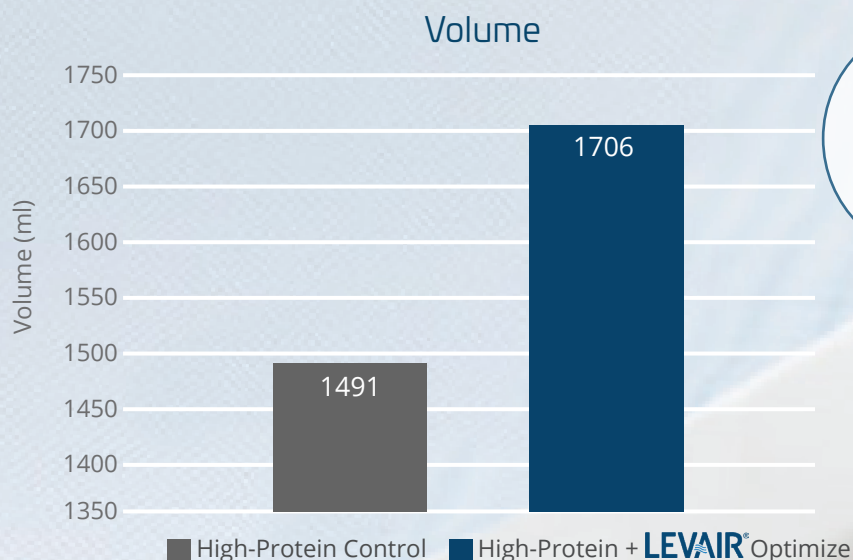
Plant Based High Protein Bread Study

LEVAIR® Optimize achieves softer texture without compromising volume



44%
Softer
Texture

Our experts can help you choose the right LEVAIR® Optimize product for your protein source or blend



14%
Larger
Volume



Contact us at www.innophos.com

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