

LEVAIR[®] Optimize

Enzymes for
Better Baking

Maximize efficiency
and improve quality



Value

For Manufacturers

- Streamline baking process
- Improve product quality
- Reduce costs, reduce waste

For Consumers

- Fresher products for longer time
- Clean label
- High quality products

PORTFOLIO OF BAKERY ENZYMES

Designed to extend shelf life and enhance workability

	LEVAIR® OPTIMIZE 4000	LEVAIR® OPTIMIZE 5000	LEVAIR® OPTIMIZE 6000
Uses	Moisture management for shelf-life extension while making dough more manageable during the baking process.	Improves dough handling, extensibility, weight control, processing tolerance and product shelf life.	Moisture management for shelf-life extension while making dough more manageable during the baking process.
Applications	Sweet baked goods including donuts, honeybuns, pound cake, cake muffins, cupcakes and bread (add it to dough).	Sweet baked products and bread (add it to the brew, sponge or dough).	Lean bread, dinner rolls, English muffins (add it to dough).
Use Level	Typical use levels: 0.1 – 0.7%; Up to 2%	Typical use levels: 0.2 – 0.4%; Up to 2%	Typical use levels: 0.15 – 0.5%; Up to 2%

INGREDIENTS 4000, 5000, & 6000:
Wheat Flour, Enzymes, Salt



Which enzyme product is needed for your formulation?

Our experts can help you choose the right LEVAIR® Optimize ingredient for your application.

Contact us at www.innophos.com

Innophos, Inc • 259 Prospect Plains Road • Building A • Cranbury, NJ 08512

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