

# Baking with Alternative Flours



### Value

#### For Manufacturers

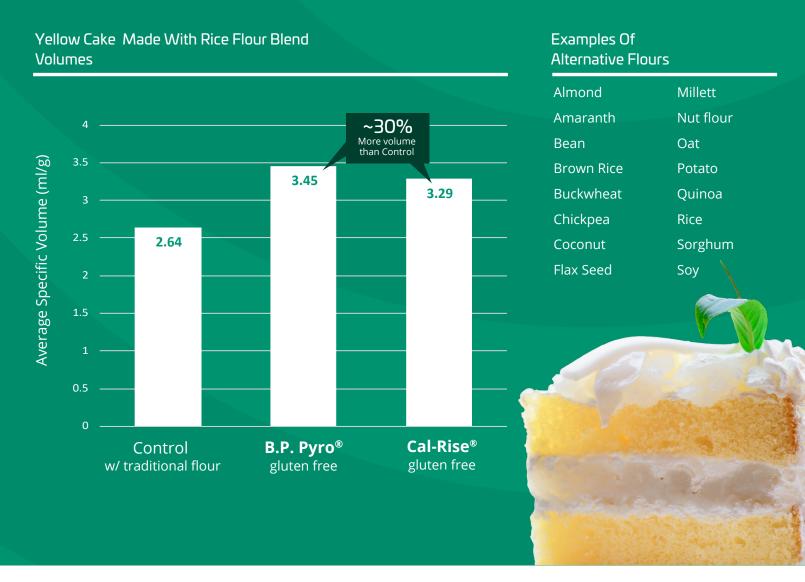
- Achieve volume, texture and appearance that matches traditional flour
- Create dough and batter that function using the same process as traditional flours

#### For Consumers

- Baked goods including fluffy cakes and pancakes
- Expands consumer options such as grain-free, ancient grains, nut-free, and legume-based

#### Achieve Extra Volume with Innophos Leavening

In multiple recipes, Innophos yielded higher volumes on baked goods that were made with alternative flours



## Why Innophos



Market Facing Solutions



Supply Chain Flexibility



Quality & Consistency



Technical Expertise



Global Footprint



Trusted Partnerships

#### Contact us at www.innophos.com

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

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