

Creating More Bacon

Reduce processing
time and improve
taste & appearance



Value

For Manufacturers

- Faster processing time
- Higher yield
- Improves antioxidant properties

For Consumers

- Results in robust, mouthwatering flavor
- Enhances appearance
- Extends shelf life

Optibalance™ 200 Improves Processing Time

Brine Study Results: Observation & solution at the end of 10-minute mixing

Even with the presence of high salt content, Optibalance™ 200 demonstrates higher solubility

OPTIBALANCE™ 200



7 NTU*

STPP



50 NTU

*WHO established NTU of drinking water of <5



Faster
Processing Time



Higher
Capacity



Better
Functionality



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

The information contained herein is provided without warranty, representation, inducement or license of any kind. The information contained herein is intended solely for business-to-business, educational and informational purposes only and is not intended for release or dissemination to retail consumers or other third parties. Although the information provided is, to the best of our knowledge, truthful and accurate, we do not guarantee its accuracy. Recipients are solely responsible for determining the suitability of our products for any contemplated markets, uses and/or applications, and for ensuring that all such uses and applications (including customer's labeling of its products) comply with applicable law. This information may not be reproduced in whole or in part without the express written permission of Innophos and/or its affiliates. Copyright © 2022 Innophos or its affiliates. All Rights Reserved. The Innophos logo, Innophos®, and all products denoted with ® or ™ are registered trademarks or trademarks of Innophos, Inc. ("Innophos") or its affiliated companies. 1/2023

