

Increasing Opacity in Tortillas



Value

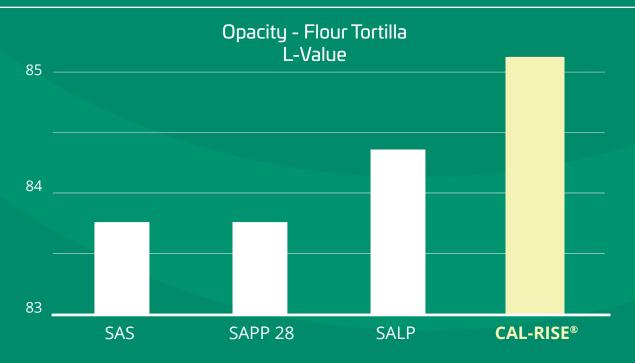
For Manufacturers

- Minimizes translucency compared to common leavening systems
- Provides similar dough characteristics to SAPP, SAS and SALP
- Provides 20% reduction in sodium

For Consumers

- Reduces sodium intake
- Delivers clean taste
- Provides appealing texture and appearance

Cal-Rise® helps provide a more opaque tortilla compared to common leavening systems



Sodium Reduction

20% sodium reduction compared to SAPP

No Aftertaste

Cleaner tasting end product for consumers

Consistent Dough Characteristics

As SAPP, SAS and SALP-based leavenings





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 TM are registered trademarks or trademarks of Innophos, Inc. ("Innophos") or its affiliated companies. 1/2023

