

# LEVAIR<sup>®</sup>

## ESL for Bread

Extend shelf life,  
improve efficiency &  
reduce food waste



## Value

### For Bakeries

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- Drive productivity and profitability:
  - ✓ Longer production runs
  - ✓ Expanded distribution
  - ✓ Improved product quality
- Reduce food waste

### For Retailers

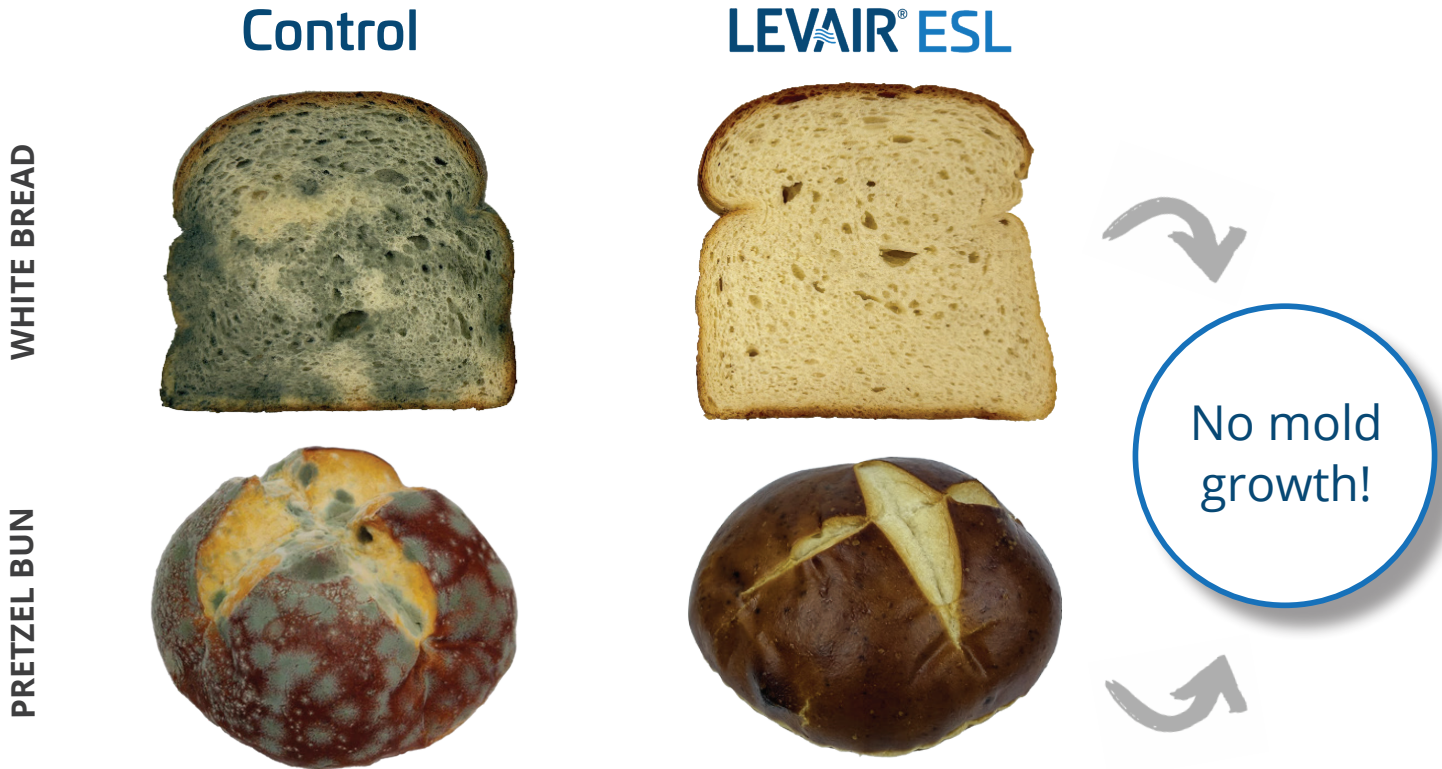
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- Reduce expired products
- Minimize out-of-stock items
- Increase customer satisfaction

# LEVAIR® ESL Extends Shelf Life

by controlling microbial growth and maintaining freshness

## Shelf Life Study After 28 Days



### Why Innophos



Market Facing Solutions



Supply Chain Flexibility



Quality & Consistency



Technical Expertise



Global Footprint



Trusted Partnerships

Contact us at [www.innophos.com](http://www.innophos.com)

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