

# LEVAIR® FORTIFY

Improves volume and texture in high-protein soft baked bars



# Value

## For Manufacturers

- Enhances product quality in nutrient-dense snack
- Aligns with GLP-1 consumer trends

## For Consumers

- Softer texture
- Improved volume
- Added protein



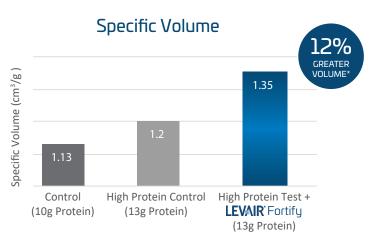
# achieves greater volume and softer texture in bars fortified with 30% more protein

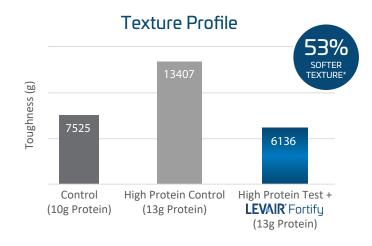


High Protein Control



High Protein Test with **LEVAIR**' Fortify





\*vs high protein control (13 g protein)

When formulating nutrient-dense baked goods for GLP-1 users, turn to **LEVAIR** Fortify for optimal texture and volume.

# Why Innophos



Market Facing Solutions



Supply Chain Flexibility



Quality & Consistency



Technical Expertise



Global Footprint



Trusted Partnerships

### Contact us at www.innophos.com

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