

LEVAIR[®]

Fortify

Improves volume
and texture in
high-protein baking



Value

For Bakeries

- Results in desired texture and volume
- Reduces machinability challenges
- Improves quality of new protein-fortified products

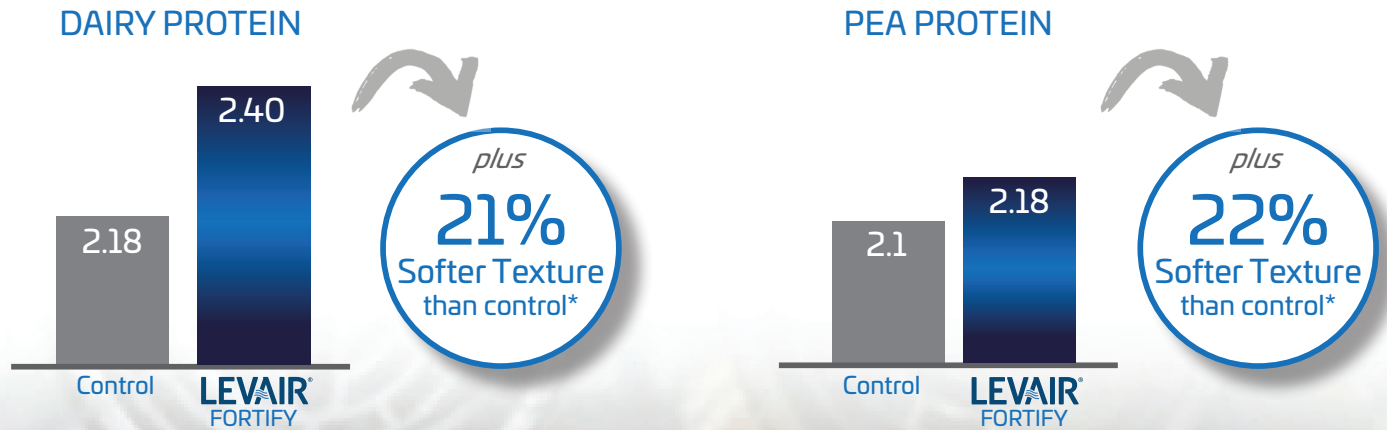
For Consumers

- Tender, soft texture
- Higher protein
- More indulgent experience

LEVAIR® Fortify

Improves volume and texture in protein-fortified baked goods

Muffin Volume (ml/g)



* Softness based on amount of texture firmness (g) measured by Texture Profile Analysis

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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