

LEVAR® Stabilize for Cakes

Reduces waste while improving batter stability



Value

For Bakeries

- Reduces batter waste
- Improves batter tolerance to environmental conditions
- Enhances batter flow consistency

For Consumers

- Consistent high-quality product
- Higher volume and better texture
- More indulgent experience

LEVAIR[®] Stabilize for Cakes

Results in higher volume and more consistent batter flow



