



Reduce waste while improving batter stability



# Value

## For Bakeries

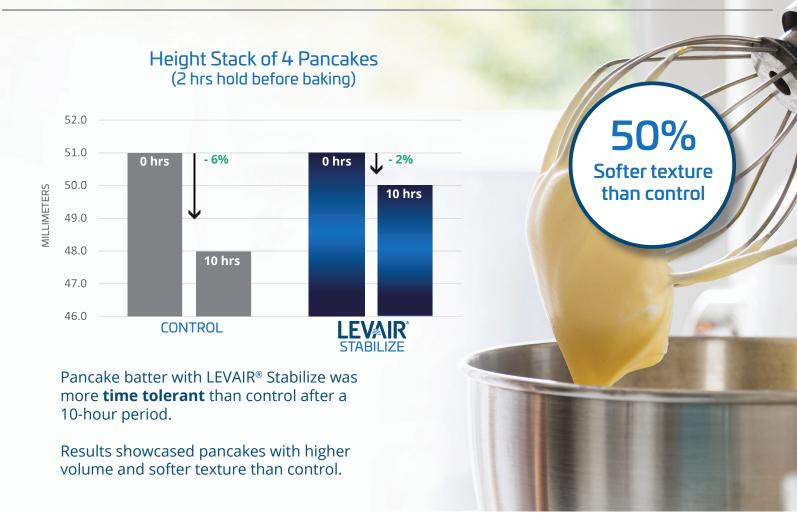
- · Reduces batter waste
- Improves batter tolerance to environmental conditions
- Maintains volume over time

### For Consumers

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

# **LEVAIR** Stabilize for Pancakes

Results in higher volume and softer texture



## 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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