

PRESS RELEASE

CONTACT: Carrie Livingston Email: <u>carrie@colinkurtis.com</u> Phone: 815-519-8302

NEW INNOPHOS WHITEPAPER: SOLUTIONS FOR HIGH-PROTEIN BAKING

Innophos Helps Bakers Improve Texture of High-Protein Baked Goods With the Help of LEVAIR® Fortify

CRANBURY, NJ – November 10, 2022 – Innophos, a global leader of specialty ingredient solutions that deliver far-reaching, versatile benefits for the food, health, and nutrition markets, today announced the release of its latest whitepaper, *Solutions for High-Protein Baking*. "High Source of Protein" is an increasingly common claim on sweet baked goods, as consumers seek healthier products with higher nutritional value. But adding protein to recipes can result in dense, dry products that are difficult to make on existing equipment.

The new whitepaper addresses the baking challenges that come when fortifying with protein and showcases how LEVAIR[®] Fortify can improve volume, texture, and machinability. Key topics include:

- Protein ingredient trends
- Solutions to address hydration challenges in high-protein baking
- Detailed case studies highlighting the impact of LEVAIR[®] Fortify



Access the complimentary <u>Solutions for High-Protein Baking</u> whitepaper and find more information about the LEVAIR[®] Family of Baking Innovation products.

###

About Innophos

Innophos is a leading international producer of specialty ingredient solutions that deliver far-reaching, versatile benefits for the food, health, nutrition and industrial markets. We leverage our expertise in the science and technology of blending and formulating phosphate, mineral, enzyme and botanical based ingredients to help our customers offer products that are tasty, healthy, nutritious, and economical. Headquartered in Cranbury, New Jersey, Innophos has manufacturing operations across the United States, in Canada, Mexico, and China.

