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	Baking Powder	Baking Mixes	Batter and Breadings	Beverages	Cottage Cheese/Yogurt/ Sour Cream	Cereals	Coffee Whiteners/Creamers	Cookies/Crackers	Desserts/Confectionary	Dietary Supplements	Fortification/Health Benefit	Frozen Desserts	Fruit/Vegetable Preparation	Marinades	Meat	Pet Foods	Poultry	Process Cheese	Reduced Sodium	Refrigerated & Frozen Doughs	Seafood	Starter Media
BAKERY & GRAIN INDUSTRY																						
Levail® - Sodium Aluminum Phosphate	◆	◆	◆				◆	◆			◆				◆				◆	◆		
Actif-8® and Hi-Cal Actif-8® - Sodium Aluminum Phosphate Blend	◆	◆	◆				◆	◆			◆				◆				◆			
BL-60® - Sodium Aluminum Phosphate Blend	◆	◆	◆				◆	◆			◆				◆				◆	◆		
CAL-RISE® and CAL-RISE® 100 - Calcium Acid Pyrophosphate and Monocalcium Phosphate	◆	◆	◆				◆	◆	◆	◆	◆				◆				◆	◆		
Leavening SAPP																						
Perfection®	◆	◆	◆				◆	◆			◆			◆	◆	◆	◆	◆		◆	◆	
Donut Pyro®	◆	◆	◆				◆	◆			◆			◆	◆	◆	◆	◆		◆	◆	
Victor Cream®	◆	◆	◆				◆	◆			◆			◆	◆	◆	◆	◆		◆	◆	
BP Pyro®	◆	◆	◆				◆	◆			◆			◆	◆	◆	◆	◆		◆	◆	
SAPP #4®	◆	◆	◆				◆	◆			◆			◆	◆	◆	◆	◆		◆	◆	
Regal Bake™, Regal Rise™	◆	◆	◆				◆				◆			◆	◆	◆	◆	◆		◆	◆	
Regent 12XX® and AJAX® - Monocalcium Phosphate, Monohydrate	◆	◆	◆	◆			◆	◆	◆	◆	◆	◆			◆				◆			
V-90® - Monocalcium Phosphate, Anhydrous	◆	◆	◆				◆	◆	◆	◆	◆	◆			◆				◆			
Dicalcium Phosphate, Dihydrate	◆	◆		◆	◆	◆	◆	◆	◆	◆	◆	◆			◆				◆	◆		
Smart Salt®		◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆		◆				◆	◆	◆	◆
Sodium Bicarbonate	◆	◆	◆			◆	◆	◆			◆				◆	◆				◆		
DAIRY																						
TEXTUR-MELT® LM89 for UHT Milk				◆	◆		◆															
TEXTUR-MELT® LS50 for Sodium Reduction																			◆	◆		
TEXTUR-MELT® LS85 Polyphosphate				◆															◆			
TEXTUR-MELT® MM80 for Spreadable Portioned Cream Cheese																			◆			
TEXTUR-MELT® NM69 for Block Cheese																			◆			
TEXTUR-MELT® SMH for Microbial Inhibition																			◆			
TEXTUR-MELT® WM86 for Spreadable Cheese																			◆			
Kasal -Sodium Aluminum Phosphate, Basic																			◆			
Monosodium Phosphate, Anhydrous				◆	◆					◆									◆			◆
Disodium Phosphate, Anhydrous/Dihydrate		◆		◆		◆	◆		◆	◆									◆			
Trisodium Phosphate, Anhydrous/Dodecahydrate				◆		◆				◆				◆	◆	◆	◆	◆				◆
Tetrasodium Pyrophosphate, Anhydrous		◆		◆										◆	◆	◆	◆	◆				◆
Smart Salt®		◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆		◆				◆	◆	◆	◆
MEAT, SEAFOOD, POULTRY & OTHER PROTEINS																						
CURAFOS® STPP*				◆			◆							◆	◆	◆	◆	◆				◆
BAC-N-FOS®														◆	◆							
ColorSure														◆			◆					
CURAVIS® 250, 350														◆	◆	◆	◆					
CURAVIS® So-Lo 93														◆	◆	◆	◆		◆			◆
Kena® 22-4, Kena® FP-28														◆	◆	◆	◆					◆
LEM-O-FOS®														◆	◆	◆	◆					◆
OptiBalance, OptiBalance 200, Optibalance 300														◆	◆	◆	◆					◆
OptiBind														◆	◆	◆	◆					
StabilColor														◆	◆	◆	◆					
SuperBind® HB-CT														◆	◆	◆	◆					
TEXTUR-BIND™ CS-1150														◆			◆					
TEXTUR-BIND™ CS-500														◆			◆					
TEXTUR-BIND™ LS-1000														◆	◆	◆	◆		◆			
TEXTUR-BIND™ OB-1000														◆	◆	◆	◆					
TEXTUR-BIND™ OB-500														◆	◆	◆	◆		◆			
TEXTUR-BIND™ OB-525														◆	◆	◆	◆					◆
TEXTUR-BIND™ OB-600														◆			◆					
TEXTUR-BIND™ OB-650														◆	◆	◆	◆					◆
Trisodium Pyrophosphate														◆	◆	◆	◆					

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