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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	Fruity/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 #20	◆	◆	◆						◆	◆			◆		◆	◆	◆	◆	◆				◆
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*, STPP 76-F				◆			◆								◆	◆	◆	◆	◆	◆			◆
BAC-N-FOS®															◆	◆							
ColorSure															◆	◆		◆					◆
CURAVIS® 250, 350															◆	◆	◆	◆					
CURAVIS® So-Lo 93															◆	◆	◆	◆		◆			◆
Kena® 22-4, Kena® FP-28															◆	◆	◆	◆					◆
LEM-O-FOS®															◆	◆	◆	◆					◆
OptiBalance, Optibalance 300															◆	◆	◆	◆					◆
OptiBind, OptiBind 77															◆	◆	◆	◆					
StabilColor															◆	◆	◆						
SuperBind® HB-CT															◆	◆	◆			◆			
TEXTUR-BIND™ CS-1150															◆		◆						
TEXTUR-BIND™ OB-525															◆	◆	◆	◆					◆
TEXTUR-BIND™ OB-650															◆	◆	◆	◆					◆
Tetrapotassium Pyrophosphate															◆	◆		◆		◆			

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