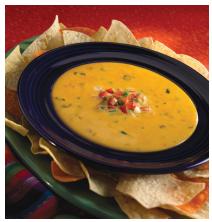
SupplierCapabilities Spotlight

Innophos

Innophos is a leading global producer of specialty phosphates, offering the performance driven ingredients for the dairy industry. Through a typical method of making process cheese where heat and shear are involved, phosphates contribute a number of important functionalities to all process cheese applications:

- Buffer products within the desired pH range
- Support emulsification by interacting with proteins
- Calcium Fortifications
- Sequestration of heavy metal ions
- Acidification
- Stabilize milk proteins against heat coagulation



Reduce Sodium-Keep the Taste[™] with Textur-Melt[™]. This low sodium specialty phosphate blend contains a balanced mixture of potassium and sodium phosphates to achieve good physical properties and flavor in reduced sodium American cheese, processed cheese food and other dairy products.

Features and Benefits:

- 50% Less sodium than standard phosphates
- Excellent emulsifying properties
- Good flavor profile

We offer a complete range of phosphates for your dairy applications. From protein stabilization to mineral enrichments, phosphates play an important role in the dairy industry.

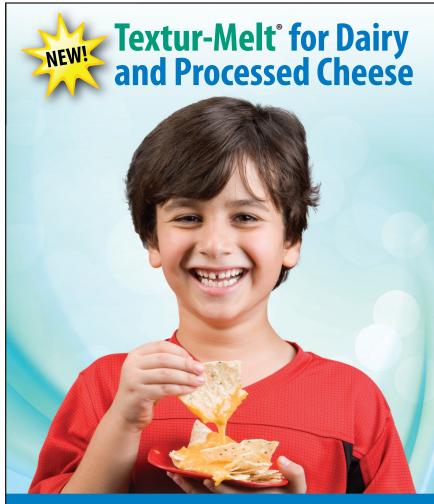
Innophos Ingredients for Life™

For more information please contact:

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Phone: +1 732-616-6499 Email: amr.shaheed@innophos.com





Performance driven ingredients deliver what your products need

- Melt Control
 Sodium Reduction
- Texture
 Calcium Fortification
- Spreadability

Our team of technical experts provides solutions for evolving market demands. Call Technical Assistance at **(866) 631-7394.**

Call Innophos Customer Service today at (800) 243-5052 to place your order.

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