

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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NEW! **Textur-Melt® for Dairy and Processed Cheese**

Performance driven ingredients deliver what your products need

- ◆ Melt Control
- ◆ Texture
- ◆ Spreadability
- ◆ Sodium Reduction
- ◆ Calcium Fortification

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.

Innophos® *Ingredients for Life* ◆ Innophos.com