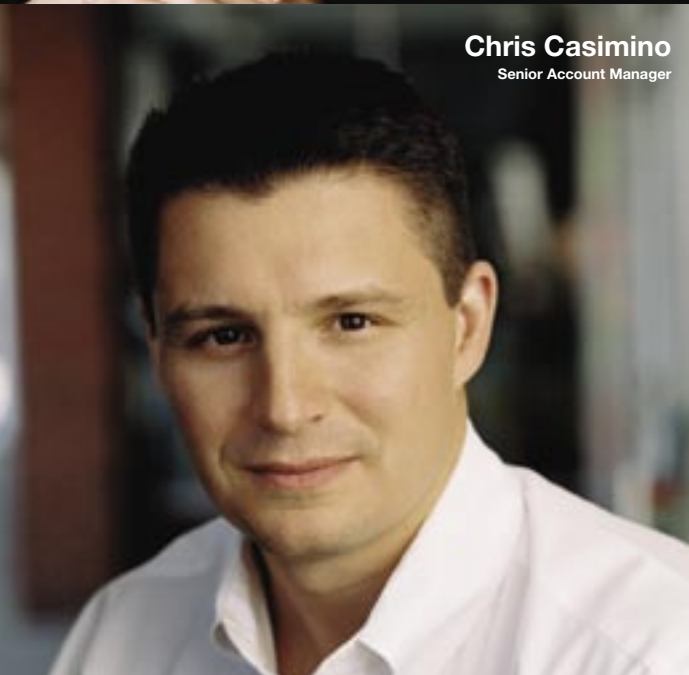




Jeff Morton
Business Planner



Barbara Heidolph
Market Development Manager

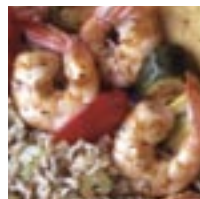


Chris Casimino
Senior Account Manager

Forward Thinking

That Delivers The Edge You Need

When it comes to meeting our customers' challenges, we stop at nothing. Improving the performance of your products is the reason we're here. At Astaris we deliver innovative ideas to create new products, identify efficiencies and improve quality. Working in partnership with you to develop ideas that others can't even imagine—that's why we work for Astaris. On the job at your facility and at ours, finding solutions is our job and our priority. What can Astaris do for you?



POWERFUL PERFORMING PHOSPHATES

Astaris' comprehensive portfolio of food phosphates greatly improves the texture, appearance and flavor of a broad range of food and beverage products.

BAKERY

Astaris leavening phosphates, including Levn-Lite® SALP, provide excellent volume, texture, color and lightness to chemically leavened baked goods. Our phosphates also function as dough conditioners and serve as nutrients for yeast.

MEAT, POULTRY AND SEAFOOD

The quality and consistency of processed meat, poultry and seafood are improved with Astaris Nutrifos® phosphates. Phosphates help retain moisture during thawing and cooking, which results in improved cooked flavor and texture.

DAIRY

Our versatile ingredients provide texture and desired meltability in processed cheese products. They serve as ingredient dispersants in milk-based beverages and stabilize proteins in dairy-based products and coffee whiteners.

NUTRITION

Astaris food phosphates are high-performance food ingredients, combining the nutritional benefits of calcium, potassium, phosphorus and magnesium (Mag-nificent™) with versatility in functionality.

BEVERAGES

In beverage products, phosphoric acid enhances the clean flavor, storage stability and carbonation. Phosphates can also be used to fortify beverages with calcium, magnesium and potassium. Storage stability can be enhanced in non-carbonated drinks with Glass H® SHMP.

OTHER

Astaris food phosphates enhance the properties and performance of an array of other products including salad dressings, jellies, produce, pet food and egg products.

In dental applications, phosphates (such as Lustre-Phos®) function as polishing agents to control tartar and whiten teeth.

For order assistance or technical services, please call toll free 1-800-244-6169.

www.astaris.com

FUNCTIONS		
Astaris Food Phosphates are multifunctional additives that provide a variety of functions within the same application, including:		
Acidulants	Emulsifiers	Nutrients
Absorbants	Flavor enhancers	Protein modifiers
Alkalinity	Flow conditioners	Sequestrants
Buffering agents	Leavening agents	Stabilizers
Coagulants	Mineral supplements	
Dispersing agents	pH control	

BAKERY	MEAT, POULTRY, SEAFOOD	DAIRY, DESSERT	NUTRITION	BEVERAGE
DCPD H.T.® MCP Py-Ran® Leverage® DMP Levn-Lite® SALP Pan-O-Lite® Stabil-9® SAPP RD-1 SAPP 26, 28, 37, 40, 43 Adipic Acid	Nutrifos® 088 STPP Nutrifos BC Nutrifos B-75, B-90 Nutrifos 100, 300, 330, 350, 355, 424 SAPP-NL SHMP TKPP TSPP Katch®	MSP DSP TSP MKP DKP TKP TSPP SAPP TKPP SHMP (Sodaphos®, Hexaphos®, Glass H®) Adipic Acid	Mag-nificent® DMPT MCP DCP TCP MKP DKP TKP TKPP	Phosphoric Acid MSP DSP MCP DCP TCP MKP DKP TSPP STPP SHMP (Hexaphos, Glass H) Adipic Acid
Chemical leavening experts Complete product line New leavening technology Application expertise Broad range of reaction rates Consistent product quality	Full range of blends for specialty applications Highly soluble STPP Application expertise Consistent product quality	Broad product line Range of pH control Variety of sequestrants Application expertise Consistent product quality	Bioavailable sources of magnesium, calcium and potassium Potassium for electrolyte balance Phosphorus-based nutrients Application expertise	Multiple sourcing points for phosphoric acid Broad line of sequestrants Excellent flow conditioning with TCP Application expertise with stabilization