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ICL Performance Products LP

Get Calcium Fortification with Consistent Taste, Color and More with Cal-Sistent™
ICL Performance Products LP introduces new product at 2009 IFT Expo (Booth 2623)

ST. LOUIS, April 3, 2009 — Many health conscious consumers are seeking “better-for-you” versions of their favorite foods and beverages. Cal-Sistent™, a new product from ICL Performance Products LP, helps formulators to fortify beverages, and dairy and confectionary foods with calcium without altering the key characteristics of consumers’ favorite foods and beverages. ICL Performance Products will introduce Cal-Sistent at the 2009 IFT Annual Meeting & Food Expo.

“Food manufacturers have several options – calcium fortification, vitamin fortification, sodium reduction – but must ensure the taste and mouth feel consumers love does not change,” says Nadeen Myers, ICL Performance Products MTS rep – food phosphate specialist. “Cal-Sistent’s small particle size is ideal for products with a well-established taste or mouth feel. We’ve developed a unique manufacturing process that ensures a consistent, small particle size that isn’t easily detectable and does not affect the flavor.”

With a calcium content of 38 percent, Cal-Sistent delivers calcium to phosphorus ratios equivalent to those found in human bones. The calcium and phosphorus work synergistically to help prevent osteoporosis, a key health concern for many Americans, especially women.

Visit booth 2623 to sample Cal-Sistent in a calcium-rich chocolate bar, and see how it has no affect on the flavor or mouth feel. ICL Performance Products food phosphate specialists will be available to discuss the various applications for Cal-Sistent.

To schedule an interview with an ICL Performance Products LP spokesperson, please contact Andrea Mollett at 314.746.1949 or during the show at 618.531.7941.

ICL Performance Products LP

With North American headquarters in St. Louis, Mo., ICL Performance Products LP is one of the core operating segments of ICL, representing about one-third of the parent company’s total revenue. The transnational supplier of phosphoric acid, phosphate salts and related chemicals has major production facilities located in Europe, North and South America, Israel and China. Product lines include food-grade phosphoric acid, phosphate salts, food additives and hygiene products, as well as specialty products based on aluminum oxide and other raw materials. The company’s food additives contribute to the appearance, texture, taste and preservation of a wide variety of foods, including processed meat, fish and seafood, as well as cheese and milk products. For more information, call toll free 800.244.6169 or visit www.icl-perfproductslp.com.

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