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ICL Performance Products LP

Reduce Sodium, Add Calcium to Baked Goods with Levona[®] Leavening Agents

ST. LOUIS, June 7, 2009 – The sodium-free and calcium-rich Levona[®] family of leavening acids, from ICL Performance Products LP, enable food manufacturers to formulate baked products with health benefits appeal to consumers concerned with heart disease, high blood pressure, osteoporosis, bone health and more. This is important in a time when health-conscious consumers are demanding reduced sodium and “better-for-you” foods.

“ICL recognizes the demand the food industry is facing for better-for-you products,” says Barbara Heidolph, principal, ICL Performance Products LP. “With our Levona leavening agents, we can help manufacturers create healthier baked goods by replacing sodium-based leavening agents like sodium acid pyrophosphate. Since Levona adds zero sodium to baked goods, it can reduce sodium content as much as 25 percent.”

Two Levona leavening acids – Opus and Brio – are available. Opus, the original Levona leavening acid, provides a slow and delayed leavening action that is ideal for frozen and refrigerated products. The acid’s reaction profile is similar to sodium acid pyrophosphate (SAPP) RD. Levona Opus also allows for extended floor time for processes with longer or unpredictable processing.

Levona Brio, a faster grade of leavening acid, delivers carbon dioxide early in the baking process. Brio is best suited for the production of cakes, biscuits, muffins, tortillas and baking powders. With a reaction rate slightly faster than SAPP 28, it may contribute to greater volume in baked goods, especially in convection or high-temperature operations.

Additional benefits of using the Levona family of leavening agents include:

- Consistent Leavening – Levona’s consistent reactivity produces uniform baked goods.
- Resilient Structure – The calcium helps to reinforce the structure and improve resiliency.
- Ideal Cell Structure – Products that use Levona have a uniform cell size and distribution.
- Clean Flavor Profile – The lack of sodium means Levona doesn’t give food an off-taste.
- Volume – Levona delivers leavening gas at the right moment in the baking process to optimize volume development.

“ICL Performance Products can offer food manufacturers several business advantages,” says Cindy Brewer, food business director. “The quality of our phosphate ingredients is ensured by a fully integrated production line. And, our knowledgeable technical experts can help our food partners address consumers’ growing demand of healthier food.”

Phosphate experts from ICL Performance Products, the global leader in manufacturing phosphate ingredients, will be on hand at the IFT Food Expo to explain the benefits of using Levona to reduce sodium levels and increase calcium fortification for improved quality baked goods.

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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