



BASF
We create chemistry

Lamequick® VE 28 and CNP

Plant-based solutions for vegan desserts

With more consumers switching to a plant-based diet for health & sustainability reasons, companies that innovate in this segment can capture new opportunities with creative and appealing products. With the right solutions, permissible indulgence becomes more accessible to all consumers – from strict vegans to flexitarians.

Lamequick® VE 28 is a premium whipping agent based on soy protein, whereas **Lamequick® CNP** is based on pea protein. Both are perfectly suitable for the preparation of artisanal ice cream and create light and creamy foams in vegan mousse and all kinds of delicious desserts.

Lamequick®

Lamequick® is a range of premium whipping agents to enhance taste and texture of your favorite dessert, whipping cream or ice cream.

It has a good solubility and delivers fast and reliable aeration, high foam stability as well as creamy melting properties for all kinds of desserts.



More information at:
www.basf.com/lamequick

