

Calling all café owners: Ride the 'Dalgona' wave with more creative beverages, made possible with Lamequick®

With its photo-worthy dollop of soft, foamy whipped coffee 'floating' on a body of cool milk, it is no wonder that Dalgona coffee has taken the global social media scene by storm. On top of Dalgona coffee, innovation café owners can use Lamequick® recipes to create even more exciting and delicious beverages to satisfy their consumers.

Exciting new recipes. Made possible by Lamequick®



Introduce a delectable tea series for non-coffee drinkers – Create unique and different flavors of Matcha, Hojicha, Thai Milk Tea, Yuan Yang Milk Tea riding on the Dalgona wave.



Or for something truly unique and indulgent, create Pumpkin spice, Taro (purple sweet potatoes) and coconut flavors too!



And of course all-time classics such as Cocoa, Mocha, Caramel made even frothier, creamier and more unforgettable with BASF Lamequick®.

Capture the hearts of consumers with Lamequick®!

Create fluffy and tasty desserts with superior foam firmness, stability and a creamy sensation with an exquisite taste and mouthfeel. The several grades of Lamequick® deliver excellent taste profiles, a full body and versatile melting properties.

Our Lamequick® range has vegan and dairy options, with all products delivering the great mouthfeel expected of the whipped coffee cream in a Dalgona coffee. Plus, you can half your ingredient cost, and reduce your preparation time by more than 70%. What's more, it's versatile and allows you to create many more exciting & unique beverages.

Explore the limitless boundaries with Lamequick® in your next dessert creations. Together we create extraordinary go-getting desserts, a delicious surprise for the customers.



As part of BASF, we have a 150-year tradition of innovation, which, together with our advanced knowledge and expertise in human nutrition, assures our customers consistently high-quality food ingredients.