

LASENOR VP-100

TEXTURIZING PROTEIN FOR
BAKERY APPLICATIONS



A NEW STEP IN BAKERY FUNCTIONALITY

Less egg.
More performance.
Same indulgence.

When innovation meets functionality

LASENOR® VP-100 was born from Meala FoodTech's pioneering protein texturization technology, strengthened by Lasenor's expertise in bakery applications and market insight.

The result is a clean-label texturizing pea protein that helps bakers reduce or replace eggs while maintaining structure, aeration, and softness. It keeps cakes moist and stable, extends freshness, and enables more cost-efficient formulations — all without compromising quality or indulgence.

Together, we transform innovation into functionality, bringing the future of bakery to life.



KEYSER & MACKAY

 LASENOR

LASENOR VP-100

Clean-label functionality meets performance

The bakery world is changing and pea protein is at the heart of it.

LASENOR® VP-100 turns this innovation into reality, a clean-label, texturizing pea protein that makes egg reduction effortless, while keeping products **soft, moist, and stable**.

Its neutral taste, extended freshness, and consistent structure make it a unique solution for the next generation of bakery and pastry innovation.



Extended shelf life



Egg replacement



Water retention

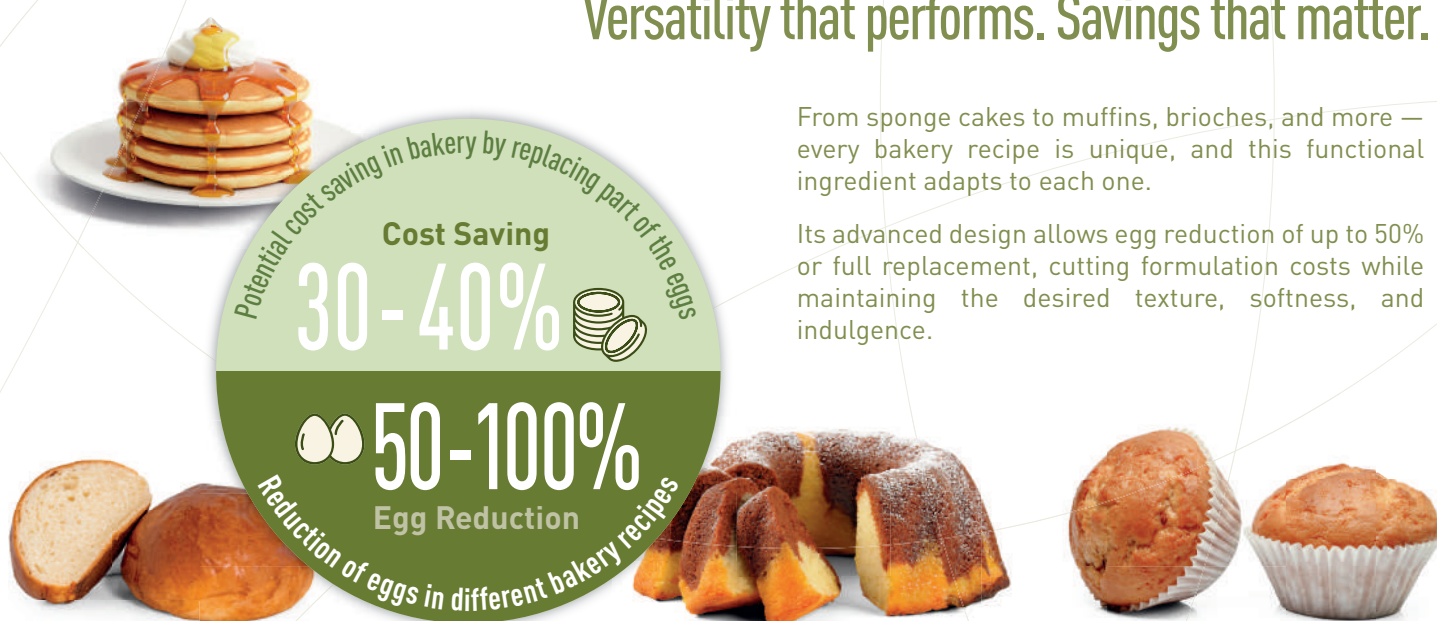


Neutral taste

Versatility that performs. Savings that matter.

From sponge cakes to muffins, brioches, and more — every bakery recipe is unique, and this functional ingredient adapts to each one.

Its advanced design allows egg reduction of up to 50% or full replacement, cutting formulation costs while maintaining the desired texture, softness, and indulgence.



A single solution for diverse applications: combining performance, consistency and real value in every bake.

Muffins



Reduction
30-40%

Pancake



Reduction
60%

Pound Cake



Reduction
10-40%

Waffle



Reduction
30-60%

Sponge Cake



Reduction
30-40%

Ready to put it to the test?

Discover how this innovation performs in your own recipes. At **Lasenor's Technical Center**, our fully equipped bakery lab and expert team are ready to support you through every step — from trials to formulation optimization.



Scan the QR code to connect with us and start baking the future together.