April 2026

Lasenor

FUNCTIONAL SOLUTIONS

FORMULATING THE FUTURE

Summary

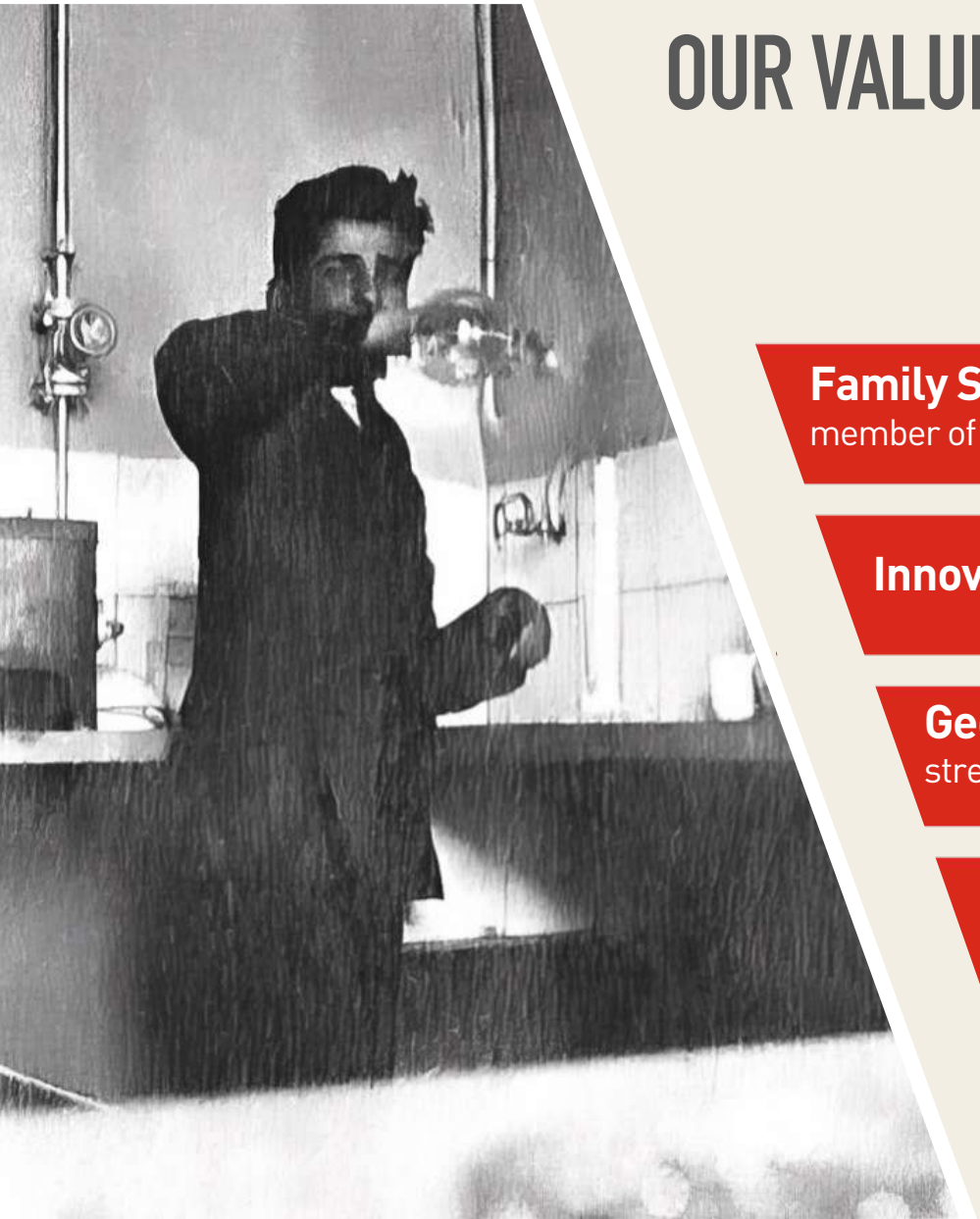
1. About us
2. Our values
3. Our Solutions
4. Your Global Partner
5. Our Divisions & Applications
6. Innovation
7. Our Certifications
8. Numbers



ABOUT US

Founded in Barcelona, Lasenor has grown into a global manufacturer of functional solutions, serving the food and animal nutrition industries.

With a strong industrial footprint and deep technical expertise, we develop solutions that enhance performance, efficiency, and product quality across a wide range of applications.



OUR VALUES

Family Spirit We foster a work environment that values and respects each member of our team, promoting a balance between personal and professional life

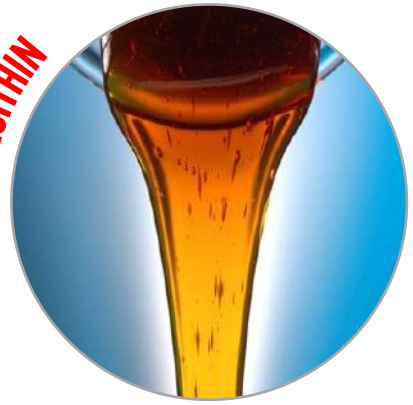
Innovation We promote creativity and change to drive continuous improvement

Geographic growth We expand globally with respect and adaptation to local cultures, strengthening our presence and competitiveness in international markets

Sustainability We implement responsible practices that minimize our environmental impact and promote sustainable development in all our operations.

OUR SOLUTIONS

LECITHIN



- Different botanical origins
- Control of the entire supply chain
- Manufacturing process
- Enzymatic processes
- Chemical processes
- Tailor-made solutions
- Extensive range of products

EMULSIFIERS & CRYSTALLIZERS



- Different botanical origins
- Esterification process
- Molecular distillation
- Spray Dryer technology
- Tailor -made solutions
- Extensive range of products

RELEASE AGENTS



- Premium lecithin-based solutions
- Different botanical origins
- Tailor-made for your process
- Lubrication and cutting oils
- High-performance release agent
- Reliable performance, cleaner processing

FUNCTIONAL SYSTEMS



- Functional systems of emulsifiers, lecithin and stabilizers
- Blending capacity
- Organic and cliean lable solutions
- Tailor-made solutions
- Extensive range of products

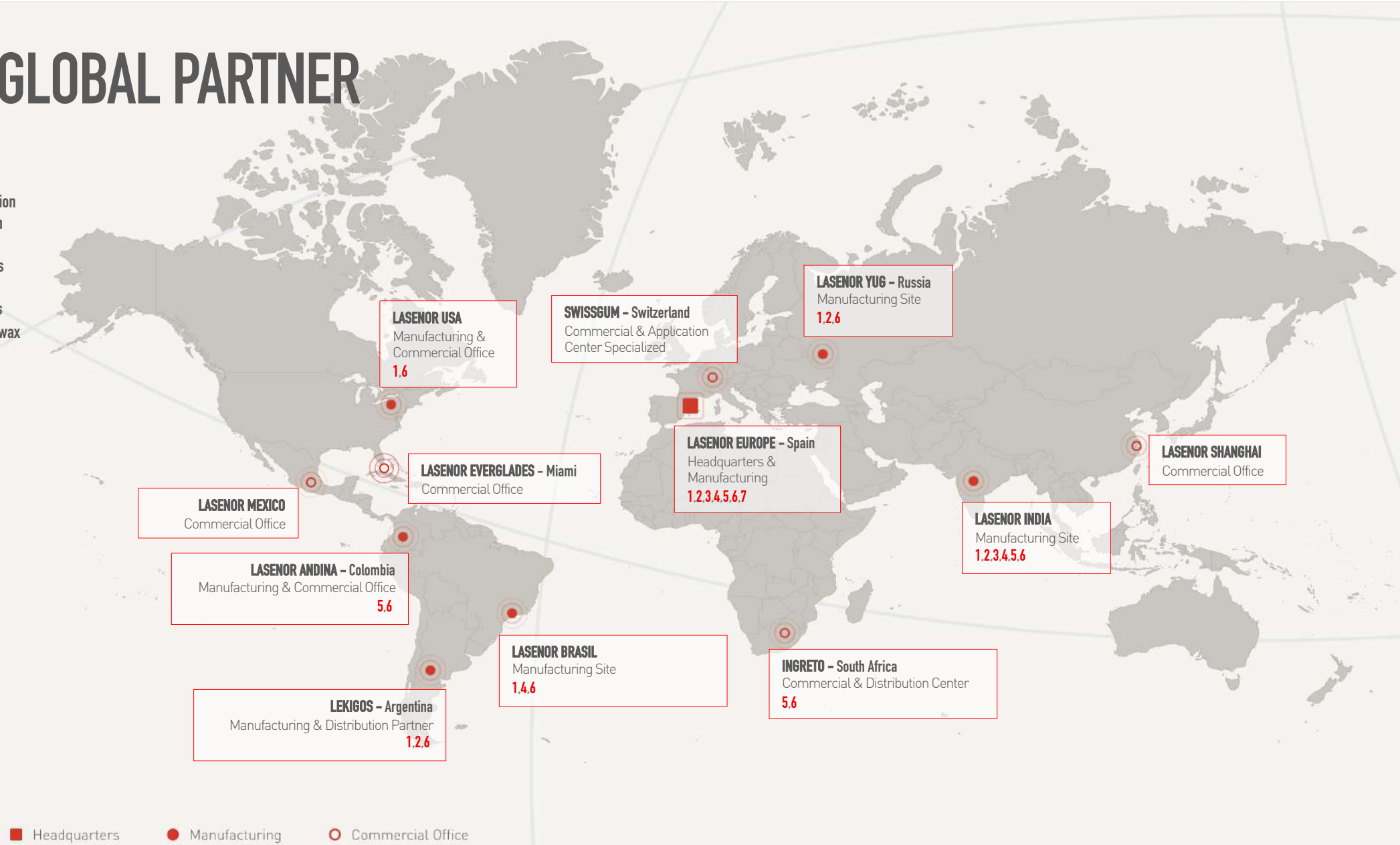
TEXTURIZING PROTEINS



- Support texture and structure with clean label option
- Pea protein for bakery applications
- Suitable for partial or total egg replacement

YOUR GLOBAL PARTNER

PRODUCTS
1. Lecithin standardization
2. Lecithin Hydrolization
3. Molecular distillation
4. Esterification process
5. Blending capacity
6. Liquid release agents
7. Release agents with wax



OUR SOLUTIONS DIVISIONS & APPLICATIONS

OUR SOLUTIONS

- LECITHIN
- EMULSIFIERS
- FOOD STABILIZERS
- RELEASE AGENTS
- TEXTURIZING PROTEINS

OUR DIVISIONS

FOOD SOLUTIONS

APPLICATIONS

- BREAD & BAKERY
- COOKIES
- BABY FOOD
- SAVORY
- ORGANIC & PLANT-BASED
- CANDIES
- FROZEN DESSERTS
- CHOCOLATE & CONFECTIONERY
- MARGARINE & GHEE
- DAIRY

ANIMAL NUTRITION

APPLICATIONS

- AQUA
- POULTRY & SWINE
- PETFOOD
- MILK REPLACERS



INNOVATION

- Tailor-made solutions
- Technical expertise
- Application support for food projects
- Continuous product development

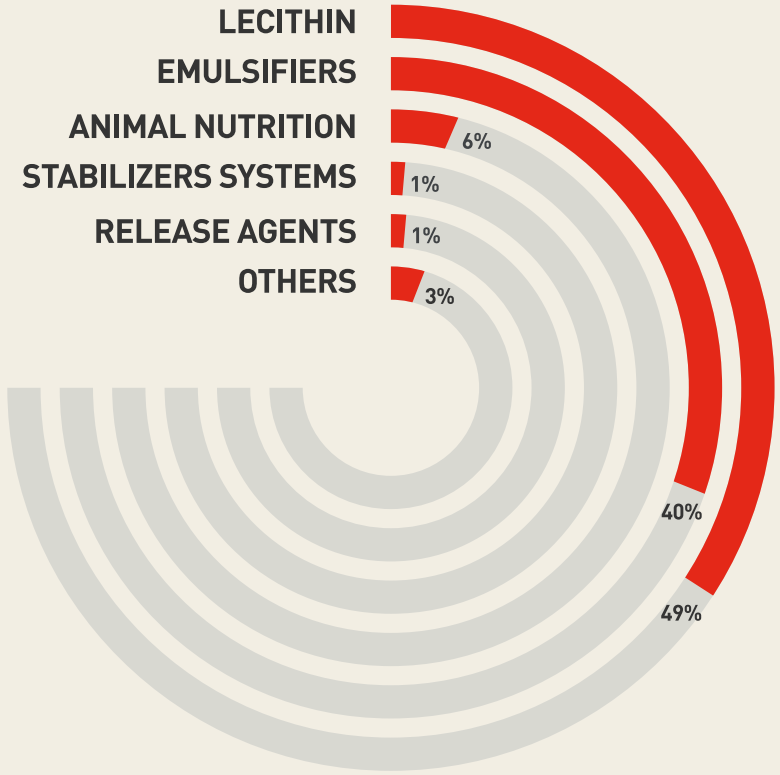
CERTIFICATIONS

	QUALITY & FOOD SAFETY	ANIMAL NUTRITION	KOSHER	HALAL	Non GMO SOY	SUSTAINABLE SOY	SUSTAINABLE PALM	ORGANIC	CSR
LASENOR EUROPE	FSSC 22000, ISO 22000	GMP+	KLBD	Garantia Halal	Non GMO	Proterra Foundation	RSPO	EU Organic, USDA Organic	Sedex, ecovadis
LASENOR INDIA	FSSC 22000, fssai	GMP+	KLBD	Halal, Majelis Ulama Indonesia	Non GMO	Proterra Foundation	RSPO		Sedex
LASENOR YUG	FSSC 22000	FAMIQS	KLBD	HIA	Non GMO	Proterra Foundation			Sedex
LASENOR BRASIL	FSSC 22000	GMP+	Kosher B.K.A. Parve	Halal	Non GMO	Proterra Foundation	RSPO		Sedex
LASENOR USA	FSSC 22000		K Pareve	Halal	Non GMO, Non GMO Project			USDA Organic	Sedex
LASENOR ANDINA			OU Kosher Certification					ECOCERT	Sedex
SWISSGUM	FSSC 22000		KF Kosher	Halal			RSPO	ECOCERT	Sedex
LEKIGOS	FSSC 22000	GMP+	KLBD	Halal					Sedex
INGRETO	FSSC 22000		Union of Orthodox Synagogues of South Africa	S.A.N.H.A. Halaal					Sedex



NUMBERS

Volume sold in 2025



37.305 MT

Volume

196 M€

TURNOVER

Thank you!

Any questions?

LASENOR
Growing Together