

# LASENOR BK RANGE

## ACTIVATED EMULSIFIERS FOR INDUSTRIAL BAKERY

Designed for simplicity, performance,  
and soft texture in modern cakes



# A TRUSTED SOLUTION FOR INDUSTRIAL CAKES, BUILT ON YEARS OF BAKERY EXPERTISE

## Supporting cost-efficient and flexible cake formulations

Volatile raw material prices, particularly those of eggs, pose an increasing challenge for industrial cake producers. Eggs play a key functional role in cake formulations, but their cost and market instability make them a critical target for recipe optimization.

Activated emulsifiers allow for reduced egg content in cake formulations while maintaining batter aeration, structure, and final product quality. This enables manufacturers to improve cost control without compromising volume, texture, or sensory properties.

In addition, activated emulsifiers enable more flexible formulation strategies, including the development of cakes with reduced saturated fat or simplified ingredient systems. Their functionality helps manufacturers adapt recipes to market demands while maintaining consistent performance in industrial production.



## PERFORMANCE THAT MAKES THE DIFFERENCE

### As an Ingredient

(compared to a traditional cake gel)



Extended storage life

Powder form

Suitability in:

- Bakery mixes
- Retail mixes

### In the production process

All-in process:

Easy handling  
(powder form)

Reduction the  
mixing time

Maximize air incorporation



### In the finished product

Bigger Volume

Extended softness

Improve mouthfeel with fine  
crumb structure

Longer shelf life

# LASENOR BK101

**CLASSIC**

**MAXIMUM AERATION  
WITH A STREAMLINED  
FORMULATION**

Designed for light, highly aerated cake formulations, LASENOR® BK 101 is especially suited for low density batters such as sponge cakes and Swiss rolls, where efficient air incorporation is critical. It supports the formation of stable, well-aerated batters in recipes with little or no added fat, helping to achieve high volume and fine crumb structure.

APPLICATION	MAIN BENEFIT	DOSAGE
Sponge cake	High aeration, stable batter, fine and uniform crumb	1.0 - 2.2%
Swiss roll	Light texture, improved volume and flexibility	1.0 - 2.2%

Dosage based on total recipe



*High aeration performance for light cakes and sponge applications.*

*Suitable for egg-reduced recipes while maintaining volume.*

*Enables all-in processing and shorter mixing times.*

*Ideal for manufacturers seeking efficiency with reduced formulation complexity.*

# LASENOR BK102

**BALANCE**

**RELIABLE PERFORMANCE  
FOR VERSATILE CAKE  
RECIPES**

Developed for industrial cake production where reliability is key, LASENOR® BK 102 is designed to deliver consistent results across a wide range of cake formulations and processing conditions. It provides a well-balanced combination of aeration, structure and crumb quality, making it suitable for sponge cakes, Swiss rolls, pound cakes and similar products.

APPLICATION	MAIN BENEFIT	DOSAGE
Sponge cake	Strong aeration, robust batter stability, consistent volume	1.0 - 2.2%
Swiss roll	Uniform structure, good flexibility and rollability	1.0 - 2.2%
Pound Cake	Balanced structure, softness and shelf-life	1.5 - 2.2%
Muffins	Reliable texture and crumb consistency	0.5 - 1.0%

Dosage based on total recipe

*Robust and consistent performance  
across multiple Cake applications.*

*Ensures stable aeration and batter control, even  
under demanding industrial conditions*

*Supports uniform crumb structure  
and extended freshness.*

*Designed for repeatable results  
and long-term process reliability.*



# LASENOR BK103

**PALM FREE**

FOR ENVIRONMENTAL  
AWARENESS  
FORMULATIONS

Developed for markets and customers that require palm-free formulations, LASENOR® BK 103 delivers reliable performance within the LASENOR® BK range while supporting responsible sourcing strategies. It offers a balanced functional profile suitable for a wide range of cake applications.

APPLICATION	MAIN BENEFIT	DOSAGE
Sponge cake	Strong aeration, robust batter stability, consistent volume	1.0 - 2.5%
Swiss roll	Uniform structure, good flexibility and rollability	1.0 - 2.5%
Pound Cake	Balanced structure, softness and shelf-life	1.5 - 2.5%
Muffins	Reliable texture and crumb consistency	0.5 - 1.0%

Dosage based on total recipe

*Palm free formulation aligned with market and customer requirements.*

*Reliable performance in standard cake applications.*

*Supports consistent batter structure and product quality.*

*Suitable for customers with restrictions on palm oil sourcing.*



# LASENOR BK111

**TARGET**

## STRUCTURE AND SOFTNESS FOR RICH CAKES

LASENOR® BK 111K has been specifically developed for richer and denser cake formulations where structure, texture control and longlasting softness are critical. It is particularly well-suited for application such as pound cakes, muffins, and similar products with higher fat and sugar content. Its all-in-one processing enables efficient industrial production, ensuring stable, repeatable performance, making it reliable for manufacturers seeking control and consistency in rich cake applications.

APLICACION	MAIN BENEFIT	DOSAGE
Pound Cake	Balanced structure, softness and shelf-life	1.5 - 2.2%
Muffins	Reliable texture and crumb consistency	0.5 - 1.0%

Dosage based on total recipe

*Designed for rich and dense cake formulations*

*Supports structure, moisture retention and controlled crumb texture*

*Ensures consistent quality throughout shelf-life*

*Delivers long-lasting softness in pound cakes and muffins.*



# LASENOR BK 802

**PLANT BASED**

## PEA-BASED CARRIER FOR INCLUSIVE BAKERY FORMULATIONS

LASENOR® BK 802 has been developed with a plant-based carrier, making it suitable for applications that prefer nondairy or plant-based ingredients. It supports flexible and inclusive cake formulations while maintaining the functional performance expected of the LASENOR® BK range.

APPLICATION	MAIN BENEFIT	DOSAGE
Sponge cake	High aeration and stable volume	1.0 - 2.2%
Swiss roll	Uniform structure and good rollability.	1.0 - 2.2%
Pound Cake	Balanced structure	1.5 - 2.2%
Muffins	Consistent crumb and reliable texture	0.5 - 1.0%

Dosage based on total recipe

*Formulation with a  
plant-based carrier*

*Suitable for plant-based formulations.*

*Supports inclusive recipes and  
allergen-sensitive markets.*

*Deliver consistent performance in  
industrial cake production.*



# FROM IDEAS TO BAKERY

At **Lasenor**, innovation begins with experience and collaboration. We work closely with our customers to turn ideas into practical bakery solutions and support them throughout the development process.

Our newly developed technical facilities provide a modern and inspiring environment where bakery concepts can be explored, tested and optimized.

Supported by a team of specialized sales professionals and experienced bakery technologists, we partner with our customers to develop, adapt and optimize formulations, growing together to find the best solution for every application.





# GROWING RESPONSIBLY IS PART OF WHO WE ARE.

Lasenor is still a young company, but our ambition is clear: to keep growing while staying true to our values. We believe progress only makes sense if it helps protect what matters most, the planet we all share.

That's why sustainability is central to how we operate and expand. As our international footprint grows, we remain committed to responsible development, efficient resource use, and consistent sustainability principles across the group. Wherever Lasenor is present, we work step by step to build a shared project with purpose and responsibility.

*Scan to learn more*

