

HYDROLYZED VEGETABLE PROTEIN (HVP)

NATURAL UMAMI. ENHANCED FLAVOUR.
CONSISTENT QUALITY.

Lautier Hydrolyzed Vegetable Protein (HVP) is a premium plant-based ingredient derived from soy protein through controlled hydrolysis. It is rich in naturally occurring glutamates and peptides, delivering a strong umami taste and enhancing the overall flavor profile of a wide range of food products.



AVAILABLE IN



LIQUID
FORM



POWDER
FORM

APPLICATIONS



SEASONING AND
FLAVOUR MIXES



SNACKS AND
SAVOURY FOODS



INSTANT
NOODLES



STOCK CUBES &
BOUILLON



READY MEALS &
FROZEN FOODS



SOUPS &
SAUCES



KEY BENEFITS

- ✓ Enhances umami taste and overall palatability
- ✓ Improves flavor complexity and mouthfeel
- ✓ Boosts the savory taste of food products
- ✓ Plant-based and clean label solution
- ✓ Consistent quality and performance

Lautier HVP is an ideal solution for food manufacturers seeking natural taste enhancement with excellent functionality and cost efficiency.

NATURAL SOURCE.
MAXIMUM FLAVOUR IMPACT.

OUR CERTIFICATIONS



GET IN TOUCH

- +92 333 8245487
- customersupport@lautier.com.pk
- www.lautier.com.pk
- Karachi, Pakistan



Crafting **Flavours.**
Building **Partnerships.**
Delivering **Excellence.**