



Lautier[®]
Flavours & Ingredients

EMULSIONS

Versatile. Stable. Flavorful.

Lautier Emulsions are high quality, water-soluble emulsions designed to provide freshness, stability, and consistency in a wide range of food and beverage applications. Our emulsions deliver excellent flavor dispersion and cloud stability, ensuring superior performance in your products.



OUR EMULSIONS RANGE

- ✓ **NEUTRAL EMULSION**
- ✓ **DEW EMULSION**
- ✓ **MANGO EMULSION**
- ✓ **ORANGE EMULSION**
- ✓ **PEACH EMULSION**
- ✓ **MIX BERRY EMULSION**
- ✓ **TROPICAL EMULSION**
- ✓ **BLUEBERRY EMULSION**
- ✓ **PINEAPPLE EMULSION**
- ✓ **STRAWBERRY EMULSION**

KEY FEATURES



**EXCELLENT
FLAVOR
DISPERSION**



**HIGH STABILITY &
CONSISTENCY**



**EASY TO USE &
VERSATILE**



**PREMIUM QUALITY
INGREDIENTS**

APPLICATIONS

Lautier Emulsions are suitable for a wide range of applications:



BEVERAGE
(CARBONATED DRINKS)



JUICE



ICE LOLLY



POPSICLE

Ideal for providing refreshing taste, vibrant color, and lasting stability in both low and high acid systems.

 **FSSC 22000**
Food Safety System Certification



Halal Certified
International Halal
Certification

GET IN TOUCH

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SCAN TO CONNECT

We are here to help you with the right solutions for your business.