



For Immediate Release

Louis Dreyfus Company Showcases New Plant-based Whipping Agent and Expanded Ingredients Portfolio at Food Ingredients China 2026

Shanghai, China, March 17, 2026 – Louis Dreyfus Company (LDC) presented its expanded, consolidated ingredients portfolio at the 2026 Food Ingredients China (FIC) exhibition, including a new plant-based whipping agent, reinforcing its position as a one-stop solution provider for food applications in China and beyond.

“In line with the Group’s strategy to diversify revenue through value-added products and expansion into downstream markets, the products showcased at FIC reflect LDC’s commitment to becoming a trusted partner for the food industry in China and beyond,” said Jerrity Chen, LDC’s Head of North Asia. “Our expanded product portfolio strengthens our integrated offering, allowing us to meet the industry’s evolving needs for nutritious, high-quality ingredients.”

Among LDC’s exhibit highlights is the launch of Lamequick® VE56, a high-performance, allergen-free, powdered plant-based whipping agent. Designed for a wide range of dessert applications such as mousses, creams, whipped foams and ice cream, it delivers excellent volume, foam stability and high process reliability. The product achieves high and consistent overrun with a smooth, fine and stable foam structure, exhibiting good solubility and stability in cold and moderately tempered liquids. It is ideal for vegan and plant-based recipes, while remaining versatile for classic dessert applications.

Following LDC’s strategic acquisition of a food and health performance ingredients business in 2025, the company also showcased a comprehensive range of ingredients, including lecithin, glycerin and Vitamin E, alongside food performance ingredients such as emulsifiers and whipping agents, and health ingredients like plant sterol esters and omega-3 oils for human nutrition.

With a goal to reinforce technical support to its business partners, LDC also highlighted its recently inaugurated food ingredient application laboratory, as part of its Global R&D Center in Shanghai. The lab provides tailored services such as new product development, cost and process optimization, data analyses, testing and market insights, offering customized solutions for regional food industry customers.

“Our focus is on creating tangible added value by combining our global expertise with local R&D and customization services,” added Zhao Hong, LDC’s Head of Ingredients for North Asia. “With our expanded portfolio and enhanced application support services, we are well equipped to deliver integrated solutions that help customers across bakery, confectionery, plant-based food and nutraceutical segments to innovate and optimize their products.”

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About Louis Dreyfus Company

Louis Dreyfus Company is a leading merchant and processor of agricultural goods, founded in 1851. We leverage our global reach and extensive asset network to serve our customers and consumers around the world, delivering the right products to the right location, at the right time - safely, reliably and responsibly. Our activities span the entire value chain, from farm to fork, across a broad range of business lines (platforms): Coffee, Cotton, Food & Feed Solutions, Freight, Global Markets, Grains & Oilseeds, Juice, Rice and Sugar. We help feed and clothe some 500 million people every year by originating, processing and transporting approximately 95 million tons of products. Louis Dreyfus Company is active in over 100 countries across six geographical regions, and employs approximately 19,000 people globally.

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