

Ingredients	Dosage (%)
Water	43
Perfectasol™ D540*	31
Sunflower Oil	25
Salt	1
Colour	q.s.
Flavour	q.s.

^{*} Potato starch, potato protein, Clean label in America and Europe

Perfectasol™ D540

The **unique clean label** texturizing and gelling solution for **a plant-based alternative to Parmasan type hard cheese** containing protein, *grated or block*

Perfectasol™ D540 provides

- Gelling & emulsification
- Hard / extra hard texture
- Outstanding grating & shredding properties
- Fine powder or shredded pieces
- Non-sticky, no anti caking required

Perfectasol™ D540 characteristics

- Contains potato starch and potato protein
- Clean label | non-GMO
- Gluten free
- Neutral taste and colour
- Drop in solution
- Easy to process

